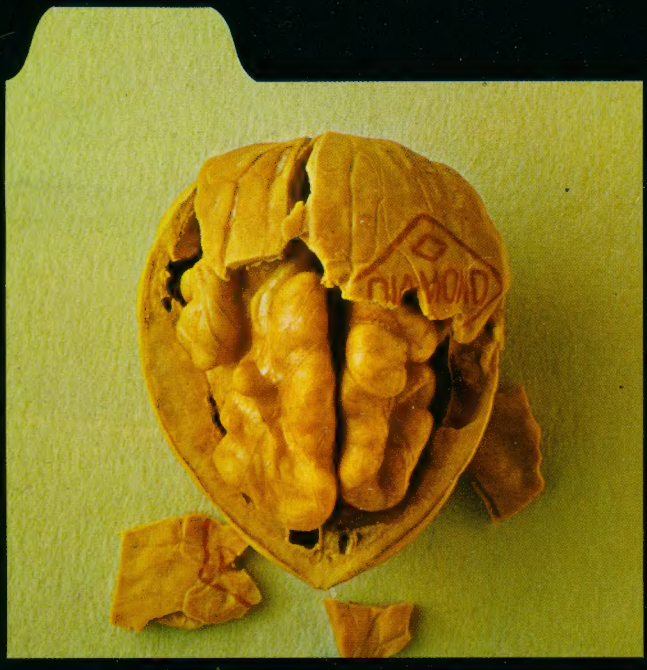
# DIAMOND WALNUT RECIPE GEMS




DIAMOND

Welcome to this wealth of good eating—for your everyday menus and for special occasions.

Most of these recipes will be new to you. Some will introduce you to walnuts used in delightfully surprising and sophisticated ways. A few are such well-loved old favorites, they have become classics for every good cook's library. And all of the recipes chosen for this superb collection have been carefully tested in our own Diamond Walnut Kitchen.

Now—on to the rewarding treasures gathered from home and abroad for this book of Diamond Walnut Recipe Gems.

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# WALNUT KNOW-HOW

## HOW TO USE WALNUTS

Whenever a recipe calls just for "nuts," walnuts are ideal to use, for their taste compliments and blends perfectly with all other flavors. From beginning to end, a menu has a place for walnuts.

**Appetizers:** Add walnuts to dunks, dips and appetizer spreads. Serve them, too, as appetizer snacks, either plain or toasted and seasoned.

**Salads:** Toasted walnuts make perfect croutons for a tossed green salad and their flavor and texture is just right for mixed vegetables, sea food, poultry and fruit salads. For an unusual, tasty touch, add toasted walnuts to macaroni or potato salads just before serving. Use toasted walnuts in your favorite gelatin salad combinations.

**Soups:** Sprinkle walnuts over either hot or cold soups. Toasted kernels are best, either medium or coarsely chopped, as you prefer.

**Main Dishes:** Casserole dishes, loaves, hamburgers, poultry stuffings, meatless combinations, sea foods . . . all are enhanced by the fine flavor and crisp texture of walnuts.

**Breads:** Coffee cakes, muffins, hot rolls, quick bread loaves and yeast recipes are all better with walnuts. You'll find the crunchiness of walnuts is ideal in sandwich fillings of meat, poultry, sea food or the sweet combinations.

**Desserts:** In addition to using walnuts in cookies and cakes, toast them for a delicious touch in fruit pies. Use them also as an easy but elegant topping for custards, ice creams and simple packaged puddings.

## CHOPPING WALNUTS

Use the French knife method, or a walnut chopper, available in most housewares sections of department stores. Or use a food chopper or grinder with the next to finest blade for ground walnuts, and a coarser blade for medium-sized pieces. With a modern blender all you do is flip the switch. Or use the wooden bowl and metal chopper combination, a more old-fashioned method, but effective. If you like, place the kernels inside a plastic bag, then roll lightly with a rolling pin.




*To chop walnuts using French knife method, spread walnut kernels on the chopping board. Hold tip of knife to board with one hand, then move the handle up and down with the other, progressing from side to side until you get the desired size of chopped walnuts.*

## TOASTED WALNUTS

To toast walnuts, drop Diamond Walnut kernels into rapidly boiling water. Boil three minutes. Drain well. Next, spread the walnut kernels evenly in a shallow pan and bake at 350 degrees, stirring often, for 15 to 20 minutes, or until the kernels are golden brown. Use these in recipes that call for toasted walnuts, as croutons in salad, as soup garnishes and for snacking. If you like the walnuts seasoned, try one of the special salts. While kernels are still hot, brush them lightly with butter and sprinkle generously with salt, garlic salt, onion salt, or seasoned salt. Cool.

## CRACK FOR PERFECT HALVES

Stand walnut on its flat end, holding by seam. Then, with hammer, strike the pointed end a sharp, bouncing blow. Or use a good nutcracker with wide enough jaws to hold the walnut easily. Experiment to find the best technique. When you've completed the cracking, store any unused walnut halves or broken kernels in a covered jar or plastic bag in the refrigerator.




*Store unopened bags or cans of walnuts in the main section of your refrigerator. After opening, keep the unused kernels in the main section also.*

## HOW TO MEASURE

Walnuts should be measured *after* they are chopped. You will find most recipes calling for walnuts chopped to certain sizes. These sizes will be stated as ground or very fine, medium, or coarse. When the recipe simply states the word "chopped," the size indicated is medium. Unless ground walnuts are specifically called for, you may generally use your own preference without affecting the results of the recipe.




*Walnuts ground or very finely chopped should be about the size of coarse meal. Finely chopped, about the size of peppercorns. Medium chopped, about the size of medium peas. Coarsely chopped, about the size of cranberries or larger, if desired, such as coarsely broken.*



# CAKES

Some are plain. Some are fancy. Some are very unusual. And each cake is all the more delicious for its particular use of crunchy walnuts.

## WALNUT FEATHER CAKE

*A lightly spiced, delicate cake with an intriguing sponge-type texture.*

½ cup sifted all-purpose flour
¼ teaspoon mace
¼ teaspoon cloves
2 cups ground, or very finely chopped Diamond Walnuts
7 eggs, separated
1 cup granulated sugar
2 teaspoons lemon juice
Peel of one lemon, finely grated
¾ teaspoon cream of tartar
½ teaspoon salt

Line bottom of 10-inch tube pan with waxed paper. Sift flour, mace and cloves over walnuts; mix. Beat egg yolks till thick; add sugar *very gradually,* beat thoroughly (10 to 15 minutes). Beat in lemon juice and peel. Clean beaters. Beat whites till frothy; add cream of tartar and salt. Continue beating till firm peaks form. Heap walnut mixture on top of yolks; add whites. Fold together *only* till blended. Pour into prepared pan. Bake at 325 degrees for 45 minutes, or till cake tests done. Invert pan; cool at least one hour. Serve frosted or unfrosted. Makes 10 to 12 servings.

*As you can see on the opposite page, walnuts are wonderful for decorating any cake with a quick touch of glamor.*

## SCANDIA WALNUT CAKE

*A great Scandinavian favorite—this light, airy cake, decorated with fruits and curls of chocolate.*

4 egg yolks
¾ cup granulated sugar
½ cup cornstarch
½ cup ground Diamond Walnuts
4 egg whites

Beat egg yolks; beat in sugar, one tablespoonful at a time, and continue beating until mixture is creamy and almost white. Blend in cornstarch and walnuts. Beat egg whites stiff and gently fold into walnut mixture. Pour batter into two 8-inch round (or square) layer cake pans, lined on the bottom with waxed paper; grease sides of pans only. Bake cake at 350 degrees about 20 minutes. Cool in pans on rack. Put layers together with Walnut Frosting and frost tops and sides. Decorate with fresh whole green grapes or raspberries and fat curls of semi-sweet chocolate. Makes eight servings.

WALNUT FROSTING

½ pint (1 cup) whipping cream
2 tablespoons granulated sugar
½ cup ground Diamond Walnuts

Whip cream and blend with sugar and walnuts. Makes enough frosting for two 8-inch layers.

## PINEAPPLE WEDDING CAKE

*A beautiful, delicately-flavored, two-tiered cake you can make at home.*

SMALL LAYER

1½ cups finely chopped Diamond Walnuts
¾ cup finely chopped candied pineapple
2½ cups sifted all-purpose flour
1½ teaspoons baking powder
½ teaspoon salt
1 cup butter
½ cup granulated sugar
½ cup honey
5 eggs
½ cup (well-stirred) canned sweetened crushed pineapple with juice
3 tablespoons brandy

Combine chopped walnuts and candied pineapple. Sift flour, baking powder and salt over walnuts and pineapple; set aside. Cream butter; slowly beat in sugar and honey; continue beating until well mixed and light in color. Add eggs, one at a time, beating well after each addition. Add the canned crushed pineapple along with the brandy to creamed mixture. Stir in flour and walnut mixture; blend thoroughly. Pour into lightly greased round cake pan, eight inches in diameter by three inches deep. Bake at 275 degrees for about two hours. Let cool on rack for 10 minutes and remove from pan. Cool completely before slicing. Makes one 8-inch layer, three inches deep.

LARGE LAYER

Double all ingredients for cake to fill pan 12 inches in diameter by three inches deep. Bake this large layer at 275 degrees for about 2½ hours. Makes one 12-inch layer, three inches deep. Assemble cake by using approximately four cups of a stiff butter frosting or a white decorator's frosting.

## CREAMY SOUR CREAM FROSTING

*A quick, easy delight!*

3 tablespoons butter or margarine
1½ cups sifted powdered sugar
3 tablespoons dairy sour cream
½ teaspoon vanilla
½ cup chopped Diamond Walnuts

Cream butter, and gradually blend in sugar alternately with sour cream. Stir in vanilla and walnuts. Makes enough frosting for tops of two 9-inch layers.

## COFFEE WALNUT FROSTING

*A delightful flavor and well suited to so many cakes.*

¼ cup butter or margarine
½ cup brown sugar, packed
1½ teaspoons instant coffee
3 cups sifted powdered sugar
3 to 4 tablespoons undiluted evaporated milk
⅔ cup finely chopped Diamond Walnuts

Heat butter and brown sugar to boiling. Remove from heat. Stir in instant coffee. Add powdered sugar alternately with evaporated milk and mix till of a good spreading consistency. Stir in walnuts. Makes enough frosting for a two-layer cake.

*Frozen Delight. Fill a foil-lined loaf pan with alternate slices of white and chocolate plain cake, put together with peppermint ice cream and chopped Diamond Walnuts. Wrap; freeze. Serve chocolate sauce and walnuts on slices.*

## MERINGUE-TOP WALNUT CAKE

*A self-iced cake and deliciously spiced. Recipe can be cut in half, if desired.*

1 cup butter
1 cup brown sugar, packed
1 cup maple-flavored syrup
2 eggs
2 egg yolks
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon allspice
⅔ cup milk
2 teaspoons vinegar
1 teaspoon maple flavoring
1½ cups finely chopped Diamond Walnuts
2 egg whites
1 cup brown sugar, packed
1 6-ounce package (1 cup) semi-sweet chocolate or butterscotch pieces

Cream butter; slowly beat in one cup brown sugar, then syrup. Beat in the whole eggs and egg yolks, one at a time. Combine flour, baking soda and spices. Combine milk, vinegar and flavoring. Add flour mixture alternately with milk mixture to batter, beating only until blended. Blend in chopped walnuts. Spread batter in well greased 9 x 13 x 2-inch pan. Beat egg whites stiff; slowly beat in one cup brown sugar and fold in chocolate pieces. Spread over cake batter. Bake cake at 350 degrees about 50 minutes. (Half recipe may be baked at 350 degrees, 45 minutes, in an 8-inch square pan.) Full size recipe makes one 9 x 13-inch cake.

## WALNUT WHIP CAKE

*Pastel-pretty and perfect for parties.*

1 15-ounce package white angel food cake mix
1 3¾-ounce package whipped dessert mix, strawberry flavor
¼ cup cold milk
1 10-ounce package frozen, sweetened strawberries, thawed
1 cup chopped Diamond Walnuts
1½ cups whipping cream
2 tablespoons granulated sugar
1 teaspoon vanilla
Diamond Walnut halves for decorating

Prepare angel food cake mix as directed and bake in a 10 x 4-inch angel food cake pan. When cold, slice a 1-inch deep "lid" off top of cake; set aside. Hollow out a trough in the cake by gently pulling out pieces of the cake with your fingers until you have left a shell about ¾-inch thick on all sides and bottom. Prepare the dessert mix by beating it with ¼ cup cold milk until blended; then add strawberries and juice and beat until smooth and thick. Stir in the one cup walnuts. Whip ½ cup cream stiff and fold into dessert. Spoon into hollowed-out cake; smooth top and replace cake "lid." Whip remaining cream; whip in sugar and vanilla and use to frost top and sides of cake. Decorate top and sides with walnut halves. Chill well before serving. Makes 12 servings.

***Calorically speaking, walnuts are neither high nor low on the list of fuel foods, so they may even be included on a weight reduction diet.***

## UNCOOKED WALNUT FRUITCAKE

*Let chill three or four days and this cake will slice beautifully.*

1 cup dried figs
½ cup dried apricots
1 cup raisins
1 cup cooked pitted prunes, chopped
½ cup chopped candied pineapple
½ cup quartered candied cherries
½ cup finely chopped candied orange peel
½ cup finely chopped candied lemon peel
1 cup finely chopped candied citron
3 tablespoons sherry
1 cup honey
¾ teaspoon salt
½ teaspoon mace
½ teaspoon allspice
1 teaspoon cinnamon
¼ teaspoon cloves
1 teaspoon vanilla
1 teaspoon rum flavoring
1 cup coarsely chopped Diamond Walnuts
¾ cup butter or margarine
2½ cups finely ground zwieback crumbs
2 cups finely ground graham cracker crumbs
½ cup ground Diamond Walnuts

Clip off stems and cut figs into thin strips. Slice apricots or put through food chopper, using medium blade. Combine fruits, peels, citron, sherry, honey, salt, spices, flavorings and the coarsely chopped walnuts; blend well. Cover and let stand overnight. Cream butter, add crumbs and mix until well blended. Add fruit mixture and blend thoroughly. Sprinkle bottom of waxed paper-lined, 9x5x3-inch loaf pan with ½ cup ground walnuts before packing cake. Pack batter into pan, pressing down firmly. Refrigerate and let stand at least three or four days before cutting. Makes one loaf.

## WALNUT APPLESAUCE LOAF

*A nicely spiced, moist loaf that stores well. Good even without a frosting.*

½ cup shortening
1¼ cups brown sugar, packed
1 egg
2 cups sifted all-purpose flour
1 teaspoon baking powder
¾ teaspoon baking soda
½ teaspoon salt
¼ teaspoon cloves
½ teaspoon cinnamon
½ teaspoon nutmeg
1 cup applesauce
¾ cup chopped Diamond Walnuts
Cream Cheese Frosting

Cream shortening, sugar and egg together until light and fluffy. Resift flour with baking powder, soda, salt and spices. Add to first mixture alternately with applesauce, mixing well. Stir walnuts into batter. Spoon into greased 9 x 5 x 3-inch loaf pan. Bake at 350 degrees 60 to 70 minutes, or until loaf pulls away from sides of pan. Cool on rack. Makes one 9-inch loaf.

**Cream Cheese Frosting:** Whip one 3-ounce package cream cheese with two to three tablespoons cream (or orange juice, if preferred) until of easy spreading consistency.

*The combination of wine and walnuts is as old as ancient history, and a culinary tradition wherever holiday fruitcakes and puddings are prepared.*

## WALNUT HONEY CAKE

*Some call this Scandinavian favorite a cake. Some call it a bread. By either name, it's called "delicious."*

½ cup butter
⅓ cup granulated sugar
⅔ cup honey
1 tablespoon anise seeds, crushed (or grated peel of one orange)
2 cups sifted all-purpose flour
2 teaspoons baking soda
⅔ cup finely chopped Diamond Walnuts
½ cup boiling water

Melt butter, sugar and honey on low heat; add crushed anise seeds, remove from heat and let stand while preparing remaining ingredients. Combine flour and baking soda; stir in chopped walnuts and blend into honey mixture. Stir in boiling water. Pour batter into a 9 x 5 x 3-inch pan, lined with waxed paper, and bake at 350 degrees about 30 minutes. When cold, peel off waxed paper. Makes one loaf.

## ELEGANT DEVIL'S FOOD CAKE

*Rich, luscious—truly a masterpiece!*

Butter or margarine
Granulated sugar
1 cup finely chopped Diamond Walnuts
2 cups sifted cake flour
1 tablespoon instant coffee
1¾ cups granulated sugar
¾ cup cocoa
1¼ teaspoons baking soda
½ teaspoon baking powder
1 teaspoon salt
¾ cup shortening (part butter or margarine)
1¼ cups milk
2 teaspoons vanilla
3 eggs
Fluffy Cream Cheese Frosting

Generously butter sides and bottoms of two 9-inch, round layer cake pans; sprinkle with granulated sugar. Sprinkle chopped walnuts evenly over bottom of both pans; set aside while preparing batter. Sift flour, instant coffee, sugar, cocoa, soda, baking powder and salt together into a large mixing bowl. Add shortening, ¾ cup milk and vanilla. Beat two minutes with electric mixer, medium speed, scraping bowl often, or beat vigorously by hand about 150 strokes per minute. Add eggs and remaining ½ cup milk; beat two minutes longer. Carefully spoon batter into walnut-coated pans. Bake at 350 degrees for 30 to 35 minutes, or until layers test done. Let cake stand in pans a minute or two before turning out onto wire racks to cool. When cool, spread with Fluffy Cream Cheese Frosting.

FLUFFY CREAM CHEESE FROSTING

2 3-ounce packages cream cheese
¼ cup soft butter
1 tablespoon instant coffee
⅛ teaspoon salt
¼ cup cream
4 cups sifted powdered sugar
½ cup chopped Diamond Walnuts
Diamond Walnut halves for decoration

Beat cheese until soft; add butter, instant coffee, salt, cream and powdered sugar. Beat well until smooth and creamy. Spread between walnut-coated sides of cake layers and on sides and top of cake. Sprinkle with chopped walnuts over top; decorate around bottom of cake with walnut halves. Let stand until frosting is set before cutting. Makes one large cake or 10 to 12 servings.

## WALNUT GLORY CAKE

*A man, if you please, made this prize-winner in the 15th Pillsbury Bake-Off. A wonderfully light, delicate cake, it won "Senior Best of Class."*

¾ cup sifted all-purpose flour
2 teaspoons cinnamon
1 teaspoon salt
9 eggs, separated
1½ cups granulated sugar
2 teaspoons vanilla
2 cups finely chopped Diamond Walnuts

Sift flour with cinnamon and salt. Beat egg whites in large mixing bowl until soft mounds form. Gradually add ¾ cup sugar. Continue beating until very stiff straight peaks form. Do not underbeat. Combine egg yolks, ¾ cup sugar and vanilla in small mixing bowl. Beat until thick and lemon-colored. Stir in dry ingredients. Fold batter gently but thoroughly into egg whites using a wire whip or rubber spatula. Fold in walnuts. Turn into ungreased 10-inch tube pan. Bake at 350 degrees for 55 to 65 minutes. Invert immediately. Cool completely before removing from pan. Frost with a vanilla glaze, sprinkle with powdered sugar, or serve with whipped cream. Makes one 10-inch tube cake.



## WALNUT LOAF CAKE

*An excellent basic—when you want simplicity. Good plain or frosted.*

1¾ cups sifted all-purpose flour
2¼ teaspoons baking powder
½ teaspoon salt
1 cup very finely chopped Diamond Walnuts
1 cup granulated or brown sugar
½ cup shortening (part butter or margarine)
2 eggs, unbeaten
1 teaspoon vanilla
¾ cup milk

Sift flour, baking powder and salt; add walnuts and set aside. Gradually beat sugar into shortening; beat in eggs, one at a time; add vanilla. Alternately stir in dry ingredients and milk, about ¼ of each at a time, stirring to blend well. Pour into a 9-inch square pan lined with waxed paper. For a thinner "sheet" cake, use a 13 x 9 x 1½-inch pan. Bake at 350 degrees for 40 to 45 minutes, or until done when tested. Cool on rack. Frost as you like. Makes one 9-inch loaf cake.

## QUICK PENUCHE FROSTING

*A crowning glory of good flavor.*

½ cup butter
1 cup brown sugar, packed
¼ cup milk
2 cups sifted powdered sugar
½ cup chopped Diamond Walnuts

Melt butter in saucepan. Add brown sugar; boil slowly, stirring, for two minutes. Add milk; heat to boiling, stirring. Remove; cool to lukewarm. Gradually add powdered sugar, beating until thick enough to spread. (If too stiff, add a few drops hot water.) Frost cake; sprinkle on walnuts. Makes enough to frost a 9-inch loaf or two layers.

## ROCKY ROAD ANGEL CAKE

*A luscious, showy dessert that's easily made if you start with an angel cake from the bakery.*

1 6-ounce package (1 cup) semi-sweet chocolate pieces
3 tablespoons pale dry sherry or strong coffee
1 teaspoon vanilla
1 pint (2 cups) whipping cream
1 cup miniature marshmallows
¾ cup chopped Diamond Walnuts
10-inch angel food cake
Diamond Walnut halves and miniature marshmallows for decorating.

In top of double boiler, melt chocolate pieces with sherry over hot, not boiling, water. Remove from heat, stir in vanilla and let cool. Whip cream until very thick; blend in cool chocolate mixture and whip until cream is stiff. Fold in marshmallows and chopped walnuts. Cut cake into three layers. Spread part of the chocolate cream between the layers and the remainder on the top and sides of the cake. Decorate with walnut halves and marshmallows. Makes 12 servings.

*There are several ways to tell when a cake is done. One way is to insert a cake tester or wooden pick in center of cake. If tester comes out clean, cake is done. Or you can lightly press your finger on center of cake. If no impression remains, cake is done. Or if cake is beginning to pull away slightly from sides of pan, this also indicates that cake is done.*

## WALNUT FRENCH CAKE RING

*Modern version of an elegant French favorite. A hot fruit syrup is poured on the ring, the center filled with ice cream balls, garnished with cherries.*

1 package dry yeast
½ cup warm (not hot) water
1 tablespoon granulated sugar
2 cups sifted all-purpose flour
¼ cup non-fat dry milk
½ cup butter
½ cup granulated sugar
3 eggs
½ teaspoon salt
1 cup chopped Diamond Walnuts

Sprinkle yeast into warm water and stir until dissolved; stir in the one tablespoon sugar. Stir ½ cup of the flour into the yeast mixture. Let rise while preparing the following. Mix dry milk into remaining flour. Cream butter and sugar until light. Beat in eggs, one at a time. Stir in the doubled yeast mixture. Mix in remaining flour, salt, and walnuts; beat well. Turn into a greased 9-inch ring mold (1½-quart size) or a spring form ring mold with fluted bottom. Cover with cloth and let rise until doubled in size. Bake at 350 degrees for 30 to 35 minutes. Remove from oven and let cake stand in pan 10 minutes. Prick surface with a fork. Turn out on a chop plate. Prick top with fork, then pour on this hot syrup.

SYRUP

¾ cup apricot juice or nectar
⅓ cup granulated sugar
1 tablespoon lemon juice
⅓ cup brandy or rum
1 quart vanilla ice cream
Pitted canned Bing cherries

Simmer together apricot juice, sugar and lemon juice 10 minutes. Stir in brandy. To serve, fill ring with ice cream balls and garnish with pitted canned cherries or a cherry sauce made by thickening the juices with cornstarch or arrowroot. Makes eight to 10 servings.

## APPLESAUCE FRUITCAKE

*Moist, spicy, more cake-like than most. Bake it in loaf form or as cupcakes.*

1⅓ cups granulated sugar
2⅔ cups canned applesauce
1 cup butter or margarine, melted
4½ cups sifted all-purpose flour
1 teaspoon salt
3 teaspoons baking soda
4 teaspoons pumpkin pie spice
2 cups (1-pound) mixed candied fruits
4 cups coarsely chopped Diamond Walnuts

Mix sugar, applesauce and butter; let stand till cool. Sift flour with next three ingredients; sprinkle ½ cup flour mixture over fruit; mix till separated. Stir rest of flour mixture into applesauce. Mix in fruit and walnuts. Pack (⅔ full) two greased 9 x 5 x 3-inch loaf pans, or medium cupcake pans. Bake the loaves at 275 degrees for two hours; the cupcakes for 45 minutes. Cool in pan 10 minutes; turn out on rack. Decorate top with walnuts and candied cherries. Makes two loaves or 36 cupcakes.

## FRUITCAKE GLAZE

*A good recipe for the traditional "finish" to your unfrosted cakes.*

Heat, stirring, one tablespoon each brown sugar, water, and corn syrup; boil two minutes. Spread on cool cake; decorate with Diamond Walnut halves and candied cherries.

## BROILED WALNUT TOPPING

*A marvelous frosting for plain cakes.*

2 tablespoons butter or margarine
3 tablespoons cream or undiluted evaporated milk
6 tablespoons brown sugar, packed
¾ cup finely chopped Diamond Walnuts

Melt butter and stir in cream, sugar and walnuts. Spread over top of cake. Place under broiler about six inches from heat, and broil until top is bubbly and lightly browned. Watch closely to avoid scorching. Makes enough topping for an eight or 9-inch square cake.

## PINEAPPLE-WALNUT UPSIDE-DOWN CAKE

*A packaged cake mix makes short work of this good, old-fashioned treat. You need only half a package, so the rest of the cake mix can be used for cupcakes.*

⅓ cup butter
1 teaspoon corn syrup
½ cup brown sugar, packed
8 pineapple slices, well drained
¾ cup Diamond Walnut halves or large pieces
¼ cup maraschino cherries, halved
1 18-ounce package yellow cake mix

Melt butter in a 9-inch square pan. Add corn syrup and brown sugar; heat, stirring, to boiling. Remove from heat. Arrange pineapple slices in design over syrup; fill spaces between with walnuts and cherries. Prepare cake mix as directed on package. Pour half of batter over fruit. (Bake remainder as cupcakes.) Bake as directed on package, allowing an extra five to 10 minutes. Invert on serving plate; leave pan over cake a minute or two. Serve warm with whipped cream. Makes eight servings.

## WALNUT SUGARPLUM CAKE

*Though any fruit-flavored liqueur may be substituted, the Triple Sec, along with the honey, gives a marvelous flavor to this light fruit cake.*

1 cup chopped mixed candied fruits
1 cup chopped Diamond Walnuts
5 tablespoons Triple Sec liqueur
1¼ cups butter
½ cup granulated sugar
½ cup honey
1 tablespoon grated orange peel
4 eggs, separated
2 cups all-purpose flour
1½ teaspoons baking powder
Fluffy white frosting
Diamond Walnut halves and candied cherries for decorating

Combine candied fruit, walnuts and Triple Sec liqueur; set aside while preparing batter. Cream butter, slowly beat in sugar, honey and orange peel. Beat egg yolks in, one at a time, beating well after each addition. Combine flour and baking powder; sprinkle half cup of this over fruit and walnuts. Add floured fruit and walnuts with remaining flour to batter; stir until well blended but do not beat. Whip egg whites until stiff but not dry; fold into batter. Pour into greased 9-inch spring form pan with center insert in place. Bake at 350 degrees for about one hour, or until cake tester comes out clean. Cool completely and frost with a fluffy white frosting; decorate sides and top with walnut halves and halved candied cherries. Cut in small slices to serve. Makes one 9-inch cake.

## SPICY-LIGHT FRUITCAKE

*While cake is stored to ripen, baste it generously from time to time with fruit juice or brandy to keep moist.*

1 cup dried apricots
3 cups light raisins
1 cup chopped candied citron
1 cup candied cherries
2 cups chopped Diamond Walnuts
1 cup shortening
1½ cups brown sugar, packed
2 tablespoons grated orange peel
5 eggs
2⅔ cups sifted cake flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon allspice
2 teaspoons cinnamon
1 cup cooked prune pulp

Cut apricots into strips. Combine raisins, apricots, citron, cherries and chopped walnuts. Cream shortening and sugar together thoroughly. Blend in orange peel and eggs, one at a time, beating well after each addition. Sift flour with salt, baking powder and spices. Add to creamed mixture alternately with prune pulp. Pour batter over fruits and walnuts and mix thoroughly. Line two 9 x 5 x 3-inch loaf pans with greased foil. Pour batter into pans. With pan of hot water on bottom of oven, bake at 250 degrees about three hours, or until cakes test done. Remove cakes from pans to cool, without removing foil. When cool, remove foil and wrap in brandy-soaked cloth and foil. Store in cool, dry place to ripen. Makes about six pounds of cake.

## QUICK HOLIDAY FRUITCAKE

*Recipe may be doubled for two loaf cakes or a 16 cup mold.*

1 14-ounce package date bar mix
⅔ cup hot water
3 eggs
¼ cup all-purpose flour
¾ teaspoon baking powder
2 tablespoons light molasses
1 teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon allspice
1 cup chopped candied fruit
1 cup raisins
1 cup chopped Diamond Walnuts

Combine date filling from package mix with hot water in large bowl. Add crumbly mix, eggs, flour, baking powder, molasses and spices; blend well. Fold in walnuts and fruit thoroughly. Pour into greased and floured 9 x 5 x 3-inch loaf pan (or an 8-cup mold) and bake at 325 degrees for one hour and 20 minutes, or until toothpick inserted in the center comes out clean. Cool. Wrap well. Store in cool place for several days before slicing. Makes one loaf.

*The name "English" walnut is really a misnomer, as England does not produce walnuts commercially. The term "English" came about long ago, when Persian walnuts were an item of trade carried on British ships. With California growing 95% of the crop, the better name today is "California" walnuts.*


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## WHITE FRUITCAKE

*A moist cake and a pretty one, with a delightful flavor accent of pineapple.*

2 cups chopped Diamond Walnuts
1½ cups light raisins
1 cup chopped candied pineapple
1 cup chopped candied orange peel
1½ cups halved candied cherries
1½ cups flaked coconut
1 teaspoon bottled grated orange peel
1 cup butter
1 cup granulated sugar
6 eggs
3 cups sifted all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
¼ cup unsweetened pineapple juice
1½ teaspoons pineapple flavoring

Combine the walnuts, raisins, candied fruits, coconut and orange peel in large bowl. Set aside. Cream butter; slowly beat in sugar. Add eggs, one at a time, beating well after each addition. Sift together flour, baking powder and salt; add ½ cup of this mixture to chopped walnuts and fruits. Stir remaining flour mixture alternately with the combined juice and flavoring into cake batter. Stir in floured walnuts and fruits. Pack batter into two 9 x 5 x 3-inch loaf pans which have been lined with two layers of aluminum foil. Bake at 250 degrees for about three hours, or until pick inserted in cake comes out clean. Makes two loaves.

## LADY BALTIMORE CAKE

*An easy version of an old favorite.*

1 package (two layer) white cake mix
1 cup coarsely chopped Diamond Walnuts
½ cup raisins
½ cup chopped candied cherries
½ cup chopped dried apricots
½ cup chopped dates
2 tablespoons finely grated orange peel
4 tablespoons cream sherry or fruit juice
2 6½-ounce packages fluffy vanilla frosting
¼ cup finely chopped Diamond Walnuts for decorating

Prepare cake mix according to directions and bake in two 9-inch round cake pans. When cold, slice each layer through the center to give four 9-inch layers. Combine the one cup walnuts with fruits, peel and three tablespoons of the sherry or fruit juice. Prepare one package frosting mix according to directions; fold in walnut mixture and use as the filling to reassemble cake layers. Prepare remaining package frosting mix, substituting remaining one tablespoon sherry or fruit juice for same amount of water. Tint frosting pink and frost top and sides of cake; swirl finely chopped walnuts over top. Makes 12 servings.

*Instant Cheese Cake. Into softened cream cheese, stir drained crushed pineapple and chopped Diamond Walnuts. Spread on graham crackers; stack three deep and chill until time to serve.*

# COOKIES

A gold mine of good recipes from old favorites to star-spangled newcomers—with styles, flavors and textures for every taste and every occasion.

## COFFEE WALNUT DROPS

*This recipe came to us from Canada and is making a big hit everywhere.*

4 teaspoons instant coffee
½ cup boiling water
1 cup brown sugar, packed
1 cup butter or margarine
1 cup dark corn syrup
4½ cups all-purpose flour
3 teaspoons baking powder
¼ teaspoon ginger
¼ teaspoon cloves
¼ teaspoon allspice
¼ teaspoon salt
2 eggs, well beaten
1½ cups finely chopped Diamond Walnuts
About 72 (6 dozen) large pieces or halves of Diamond Walnuts

Dissolve instant coffee in boiling water in medium size saucepan. Add sugar, butter and syrup; bring to boil and cook for five minutes. Cool. Combine dry ingredients and add to coffee mixture with beaten eggs and finely chopped walnuts. Drop by teaspoonfuls on greased cookie sheet and bake at 400 degrees for seven minutes. When cool, frost with lemon, chocolate or caramel-flavored frosting and top each cookie with large walnut piece or half. Makes about six dozen cookies.

## GLAZED WALNUT BARS

*Just right when you want a bar cookie that's not too rich and not too sweet.*

¾ cup soft butter
1½ cups light brown sugar, packed
3 eggs
2 teaspoons vanilla
2 cups sifted all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
2 tablespoons granulated sugar
1½ cups chopped Diamond Walnuts
½ cup chopped candied cherries

Cream butter and brown sugar till fluffy. Beat in two whole eggs and one egg yolk (reserving white for topping), and vanilla. Sift flour with baking powder and salt; stir into butter mixture. Fold in ½ cup of the walnuts, and cherries. Spread mixture in a greased 13 x 9 x 2-inch pan. Beat remaining egg white with two tablespoons sugar; stir in rest of walnuts and spoon evenly over batter. Bake at 375 degrees for 25 to 30 minutes. Cool 10 minutes; remove from pan to rack. When cool, cut into 1 x 3-inch bars. Makes three dozen bars.

## FUDGY BROWNIES

*A very good recipe for the traditional soft, rich, cake-like brownies.*

2 eggs
1 cup granulated sugar
½ teaspoon salt
1 teaspoon vanilla
⅓ cup shortening
2 1-ounce squares unsweetened chocolate
¾ cup sifted all-purpose flour
1 cup chopped Diamond Walnuts

Beat eggs lightly with spoon. Stir in sugar, salt and vanilla, then melted shortening and chocolate. Stir in flour and walnuts together. Do not beat at any time. Spread mixture in an eight or 9-inch greased square pan and bake at 325 degrees for 30 to 35 minutes. (Brownies should still be soft.) Let cool in pan. Cut in squares. Makes about three dozen squares.

## CHOCOLATE WALNUT PUFFS

*Wonderful little meringue drops—slightly crisp, slightly chewy.*

1 6-ounce package (1 cup) semi-sweet chocolate pieces
2 egg whites
⅛ teaspoon salt
½ cup granulated sugar
½ teaspoon vanilla
½ teaspoon vinegar
¾ cup chopped Diamond Walnuts

Melt chocolate over hot, not boiling, water. Beat egg whites with salt until foamy. Gradually add sugar; beat until stiff peaks form. Beat in vanilla and vinegar. Fold in melted chocolate and walnuts. Drop by teaspoonfuls onto greased cookie sheet. Bake at 350 degrees for 10 minutes. Remove immediately. Makes three dozen puffs.

## WALNUT RUM BALLS

*Store tightly covered to retain the flavor and crispness of these delicious unbaked cookies.*

3 cups finely rolled vanilla wafers (about two 7-ounce packages)
1 cup powdered sugar
1½ tablespoons cocoa
1½ cups finely chopped Diamond Walnuts
3 tablespoons white corn syrup
½ cup rum (or bourbon)

Mix together; shape into 1-inch balls and roll in powdered or granulated sugar. Makes about 40 balls.

## PINEAPPLE DROP COOKIES

*A long-time favorite, combining tasty fruits with crunchy walnuts.*

1 cup brown sugar, packed
½ cup mixed shortening and butter
1 egg, unbeaten
1 teaspoon vanilla
¾ cup crushed canned pineapple
2 cups sifted all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
¾ cup chopped Diamond Walnuts
½ cup raisins

Stir together sugar, shortening, egg, and vanilla until blended. Spoon pineapple from the can (with as little syrup as possible) into measuring cup and add. Stir in sifted dry ingredients, then walnuts and raisins. Drop by heaping teaspoonfuls on ungreased cookie sheet. Bake at 375 degrees for 12 minutes, or until lightly browned. Makes three dozen cookies.

*Pictured are Fudgy Brownies, Chocolate Walnut Puffs, Walnut Rum Balls and Pineapple Drop Cookies.*


DIAMOND

## WALNUT CARAMEL COOKIES

*Caramel and chocolate flavors compliment each other in this chewy cookie. Has a candy-like texture.*

30 caramels
¼ cup undiluted evaporated milk
1½ cups coarsely chopped Diamond Walnuts
½ cup butter
¾ cup brown sugar, packed
1 egg
2 1-ounce packages no-melt unsweetened chocolate
2 cups sifted all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
½ teaspoon baking soda
¾ cup dairy sour cream

Melt caramels with evaporated milk over hot water. When smooth, stir in chopped walnuts; let stand over hot water while mixing cookies. Cream butter; beat in brown sugar and egg. Stir in chocolate. Sift together flour, baking powder, salt and soda; add alternately with sour cream to batter and mix well. Stir in caramel-walnut mixture. Drop by rounded teaspoonfuls onto well greased cookie sheet. Bake at 350 degrees about 12 minutes. While baking, prepare topping.

TOPPING

36 caramels
6 tablespoons undiluted evaporated milk
4 to 5 dozen Diamond Walnut halves or large pieces

Melt caramels with evaporated milk over hot water; blend smooth and spoon a small amount of this on top of each warm cookie. Top with walnut half. Makes four to five dozen cookies.

## BIRGIT'S WALNUT BARS

*A frosting and a walnut meringue top a rich pastry base in these Scandinavian-style bar cookies.*

Pastry mix for double crust 9-inch pie
4 egg whites
2½ cups sifted powdered sugar
2½ cups finely chopped Diamond Walnuts
¼ cup currant or other tart jelly
½ cup sifted powdered sugar

Prepare pastry mix as directed on the package; roll out on pastry cloth or lightly floured board in three strips, each 14 x 3½ inches. Place pastry strips on ungreased cookie sheet and prick all over with lightly floured fork. Bake at 450 degrees about eight minutes, or until lightly browned. While pastry is baking, prepare topping. Beat egg whites stiff; slowly beat in 2½ cups sifted powdered sugar. Fold in chopped walnuts. Spread topping evenly over the three baked pastry strips. Decorate each strip with a narrow line of jelly down the middle of topping. Return to oven and bake at 350 degrees about 20 minutes, or until golden brown. Remove pastries from cookie sheet to wire rack and cool. To frost, combine remaining powdered sugar with about one teaspoon hot water and sketch a fine line down each side of jelly. To serve, cut into 1-inch pieces. Makes about 40 bars.

*Walnuts are rich in food value. They provide essential vitamins and minerals—and are particularly good as an energy food.*

## MAZARINSTICKS

*A fine Swedish cook gave us this prized recipe. Delicious!*

CRUST

1 cup sifted all-purpose flour
¼ cup granulated sugar
½ teaspoon baking powder
¼ teaspoon salt
⅓ cup butter
1 egg yolk
1 teaspoon vanilla

WALNUT LAYER

⅓ cup butter
½ cup unsifted powdered sugar
2 egg yolks
1 cup finely ground Diamond Walnuts
1 tablespoon fine dry bread crumbs
3 egg whites, stiffly beaten

TOPPING

2 1-ounce squares semi-sweet chocolate, melted
Chopped Diamond Walnuts
Shredded coconut
Candied orange peel

**Crust:** Sift together flour, sugar, baking powder and salt. Cut in butter. Add egg yolk and vanilla and mix well. Press firmly into bottom of a 9-inch square baking pan lined with foil.

**Walnut Layer:** Cream butter, powdered sugar and egg yolks until light and fluffy. Stir in walnuts and bread crumbs. Fold in stiffly beaten egg whites. Spread evenly over crust layer. Bake at 350 degrees about 30 minutes, until top springs back when touched lightly. Cool in pan. Remove from pan, and cut into sticks.

**Topping:** Spread tops of sticks with thin layer of chocolate and decorate with walnuts, coconut, or orange peel. Makes about three dozen 1 x 2-inch sticks.

## WALNUT HONEY FINGERS

*No baking for these quick, sweet treats.*

½ cup honey
¼ cup butter
½ cup chopped Diamond Walnuts
2 cups sugar coated corn flakes

Combine honey and butter; bring to boil and boil two minutes. Stir in remaining ingredients and pour into a well greased, 9-inch pie plate or cake pan. Chill well before slicing into small "fingers." Store in refrigerator. Makes about 4½ dozen cookies.

## WALNUT COCONUT COOKIES

*Made with sour cream, these chewy cookies are ideal for lunch boxes and after-school snacks with milk.*

⅔ cup butter
1 cup granulated sugar
2 eggs
1 teaspoon vanilla
2 cups sifted all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
1 teaspoon salt
½ cup dairy sour cream
2 cups flaked coconut
¾ cup coarsely chopped Diamond Walnuts

Cream butter and sugar together; add eggs and vanilla. Continue creaming until light and fluffy. Resift flour with baking powder, soda and salt. Add to creamed mixture alternately with sour cream. Mix well; stir in coconut and walnuts. Spoon by tablespoonfuls onto greased cookie sheet. Sprinkle with sugar and top with additional chopped walnuts or walnut halves. Bake at 350 degrees for 15 to 18 minutes. Makes about three dozen cookies.

## WALNUT-BANANA DROP COOKIES

*They keep exceptionally well when stored tightly covered.*

¾ cup shortening
1 cup granulated sugar
1 egg
1 teaspoon banana flavoring
2 cups sifted all-purpose flour
1½ teaspoons cinnamon
1 teaspoon baking soda
½ teaspoon salt
½ cup cocoa
1 cup mashed banana
1 cup raisins
1½ cups chopped Diamond Walnuts

Cream shortening with sugar. Beat in egg and flavoring. Combine flour, cinnamon, soda, salt and cocoa; add alternately with mashed banana. Stir in raisins and walnuts. Drop by teaspoonfuls onto greased cookie sheet. Bake at 375 degrees about 10 minutes. Makes five dozen cookies.

## WALNUT TEA-TIME DAINTIES

*An American adaptation of an English tea-time favorite. Store tightly covered to prevent drying out.*

½ cup butter
1 cup brown sugar, packed
1 egg
3 tablespoons milk
1 teaspoon vanilla
1¾ cups all-purpose flour
1½ teaspoons baking powder
¼ teaspoon salt
¾ cup finely chopped Diamond Walnuts
½ cup currants
1 egg white, slightly beaten
About ¼ cup granulated sugar
About 3 dozen large Diamond Walnut pieces

Cream butter with brown sugar; add egg, milk and vanilla and beat well. Combine flour, baking powder and salt; blend into creamed mixture. Mix in walnuts and currants. Chill. Shape dough into small balls (1 to 1½ inches in diameter) and dip each ball first into slightly beaten egg white, then granulated sugar. Place sugared side up on ungreased cookie sheet. Top with large walnut piece and bake at 400 degrees, about 12 minutes, until lightly browned. Makes about three dozen cookies.

## TUNISIAN GAZELLE HORNS

*These interesting cookies of filled pastry will open up slightly as they bake —thus the name "Horns."*

PASTRY
2 cups sifted all-purpose flour
1 teaspoon salt
⅔ cup butter
5 to 6 tablespoons cold water

FILLING
2 tablespoons butter
⅔ cup finely chopped Diamond Walnuts
⅔ cup granulated sugar
2 teaspoons grated orange peel
2 teaspoons orange juice

Combine first four ingredients as for pastry and roll out ⅛-inch thick. Cut diagonally into strips two inches wide, then cut diagonally in the opposite direction, two inches apart, making diamonds. Mix filling ingredients with fork. Put one teaspoon filling on each diamond. Moisten edges with milk or water, fold over and seal. Brush with slightly beaten egg, if desired. Place on ungreased cookie sheet and bake at 425 degrees for 10 to 12 minutes. Roll in powdered sugar while hot. Makes three dozen "horns."

## WALNUT DATE-ORANGE BARS

*Old-fashioned orange slice candy is the surprise ingredient.*

1 cup shortening
1 cup brown sugar, packed
2 eggs
2½ cups sifted all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
1 teaspoon vanilla

FILLING

15 slices orange slice candy
½ cup pitted dates
½ cup granulated sugar
2 tablespoons cornstarch
¾ cup water
1 cup chopped Diamond Walnuts

Cream shortening and brown sugar until light and fluffy. Add eggs, one at a time, and beat until smooth. Resift flour with soda and salt. Mix in dry ingredients and vanilla. Meanwhile, cut orange candy into eighths with scissors and put in a saucepan with dates, sugar, cornstarch and water. Bring to a boil and cook until thickened. Stir in walnuts. Cool. Spread half of the batter in the bottom of a greased 9 x 13 x 2-inch baking pan; cover with filling, and spread remaining batter over the top. Bake at 350 degrees for 35 minutes, or until golden brown. While still warm, cut into squares or strips. Makes three dozen bars.

*Banana Quickies. To a 13½ oz. package of plain cookie mix, add ½ teaspoon allspice, ¾ cup mashed banana and ½ cup chopped Diamond Walnuts. Drop by small spoonfuls on ungreased cookie sheet. Bake at 375 degrees for 12 to 15 minutes.*

## CANDIED WALNUT BALLS

*Cookies may be shaped into balls and frozen, leaving the sugar coating to go on just before serving.*

1 egg
¾ cup brown sugar, packed
1 tablespoon all-purpose flour
1 teaspoon soft butter
½ teaspoon brandy flavoring
2 cups chopped Diamond Walnuts
1 cup chopped candied peel or cherries

Beat egg; beat in sugar, flour, butter and flavoring. Mix in walnuts and candied peel. Spread mixture in a greased 9 x 5 x 3-inch pan. Bake at 300 degrees for 35 minutes. When cool enough to handle, cut into three rows lengthwise; cut each row into eight squares. Remove each small cookie square carefully, one at a time, and roll in damp hands to form small balls. Coat with powdered sugar. Makes two dozen small cookie balls.

## WALNUT SPICE KISSES

*Delicately flavored, light as air—an all-time tea-party favorite.*

1 egg white
2 dashes salt
¼ cup granulated sugar
1 teaspoon cinnamon
⅛ teaspoon nutmeg
⅛ teaspoon cloves
1 cup finely chopped Diamond Walnuts
Diamond Walnut halves and pieces

Beat egg white with salt till stiff but not dry. Gradually beat in sugar mixed with spices. Fold in chopped walnuts. Drop by teaspoonfuls on well greased cookie sheet. Top with walnut half. Bake at 250 degrees 35 to 40 minutes. Makes about two dozen cookies.

## SPICY-TOP CANDIED FRUIT BARS

*Ideal for the holidays.*

½ cup butter
1 cup brown sugar, packed
1 egg yolk
1 teaspoon vanilla
1¾ cups sifted all-purpose flour
¼ teaspoon salt
¼ teaspoon baking soda

TOPPING

1 egg white
2 tablespoons granulated sugar
½ teaspoon cinnamon
¼ teaspoon nutmeg
⅛ teaspoon cloves
½ cup diced, mixed candied fruits
1 cup coarsely chopped Diamond Walnuts

Cream butter and brown sugar till fluffy. Beat in egg yolk and vanilla. Sift together flour, salt and soda. Gradually add to butter mixture, blending well. Place dough on ungreased 15½ x 12-inch cookie sheet. Cover with waxed paper and roll into 10 x 12-inch rectangle (about ⅜-inch thick). Remove waxed paper.

**Topping:** Add egg white to sugar, spices, candied fruits and walnuts; blend well. Spread topping evenly over cookie dough. Bake at 350 degrees about 20 minutes, or till golden brown. Cool on cookie sheet. Cut into 1 x 2-inch bars. Makes about 48 chewy bars.



## BROWN SUGAR SQUARES

*These moist, chewy, "blonde" delights are made in minutes and just about the best bar cookies you ever tasted! Be sure not to overbake them.*

1 egg, unbeaten
1 cup brown sugar, packed
1 teaspoon vanilla
½ cup sifted all-purpose flour
¼ teaspoon baking soda
¼ teaspoon salt
1 cup coarsely chopped Diamond Walnuts

Grease an 8-inch square pan. Stir together the egg, brown sugar, and vanilla. Quickly stir in flour, baking soda and salt. Add walnuts. Spread in pan and bake at 350 degrees, 18 to 20 minutes. (Cookies should be soft in center when taken from oven.) Leave in pan; cut into squares. Makes 16 2-inch squares.

## WALNUT BUTTERSCOTCH GEMS

*You can make these delicious cookies in drop, bar, or refrigerated form.*

1 cup butter
1⅓ cups light brown sugar, packed
2 eggs
1 cup coarsely chopped Diamond Walnuts
1 6-ounce package (1 cup) butterscotch pieces
2 tablespoons grated orange peel
3 cups sifted all-purpose flour
2 teaspoons baking soda

Cream butter, brown sugar and eggs together until light and fluffy. Add walnuts, butterscotch pieces and orange peel. Resift flour with baking soda; add to first mixture. Prepare for baking in one of three ways: 1. Drop by teaspoonfuls onto greased cookie sheet and bake at 375 degrees for 12 minutes, or until golden brown. Makes seven dozen cookies. 2. Spread in two buttered, 8-inch square pans and bake at 350 degrees for 25 minutes, or until golden brown. Cut into bars. 3. Chill dough, shape into rolls, one inch in diameter. Bake whole rolls at 350 degrees for 15 minutes, or until golden brown. Cut into 1-inch slices. Makes seven dozen cookies.

## WALNUT DATE COOKIES

*A family favorite drop cookie, plump with dates and walnuts.*

1¼ cups sifted all-purpose flour
½ teaspoon salt
½ teaspoon baking soda
½ cup butter or margarine
¾ cup granulated sugar
1 egg
½ teaspoon vanilla
¾ cup chopped Diamond Walnuts
¾ cup chopped dates
1 cup finely chopped Diamond Walnuts

Resift flour with salt and soda. Cream butter or margarine; add sugar and continue creaming until light and fluffy. Stir in egg and vanilla. Add flour mixture gradually. Stir in the ¾ cup walnuts and dates. Drop by teaspoonfuls into the finely chopped walnuts and roll until coated. Place on ungreased cookie sheet and bake at 350 degrees, 13 to 15 minutes, or until lightly browned. Makes four dozen cookies.

## SPICED WALNUT-RAISIN BARS

*Always a popular bar cookie.*

¾ cup shortening
2 cups brown sugar, packed
2 eggs
2½ cups sifted all-purpose flour
1 teaspoon cinnamon
½ teaspoon allspice
½ teaspoon nutmeg
¼ teaspoon ginger
½ teaspoon salt
1 teaspoon baking powder
1 cup buttermilk
1 cup light raisins
1 cup chopped Diamond Walnuts

Cream shortening, add sugar and continue creaming until no lumps are in mixture; add eggs and combine. Resift flour with other dry ingredients. Add flour mixture alternately with milk. Add raisins and walnuts. Spread in a greased 15 x 10 x 1-inch jelly roll pan. Bake at 350 degrees, 30 to 35 minutes. When cool, cut into bars and sprinkle with powdered sugar. Or frost with a lemon butter cream or maple-flavored frosting. Makes 75 1 x 2-inch bars.

## WALNUT SECRETS

*An unusual cookie—and the secret is the crunchy walnuts inside the dates.*

36 to 40 pitted dates
36 to 40 large pieces Diamond Walnuts
½ cup shortening
½ cup granulated sugar
1 egg
1 teaspoon vanilla
1¾ cups all-purpose flour
1½ teaspoons baking powder
½ teaspoon salt
½ cup milk

Stuff dates with walnuts; roll between hands to round slightly. Cream shortening with sugar; add egg and vanilla and beat well. Combine dry ingredients and add alternately with milk. Using two teaspoons, drop stuffed dates, one at a time, into batter and coat as evenly as possible. Place on greased cookie sheet and bake at 375 degrees about 10 minutes. When cool, frost tops with peppermint-flavored, green-tinted butter, or fluffy frosting. Makes about 40 cookies.

## WALNUT RIBBON STICKS

*Such a pretty cookie, and the sticks may be cut in half before baking or may be shaped like candy canes.*

1 recipe pastry (using one cup all-purpose flour) or 1 stick piecrust mix
¼ cup red jam or jelly
½ cup finely chopped Diamond Walnuts

Prepare pie crust and roll thin into approximately a 12-inch square. Spread jam over half the crust; sprinkle walnuts on top. Fold other half of crust over filling. Roll lightly again. With sharp knife cut into strips about ¼-inch wide. Twist strips like ribbon candy and arrange on greased cookie sheet. Bake at 450 degrees, seven to nine minutes, until golden brown. With spatula, immediately remove the sticks to a cooling rack. Makes two dozen 6-inch ribbon sticks.

*Stockton, California—home of the Diamond Walnut Growers—is known as the "walnut capitol" of the world.*

## NO-BAKE WALNUT BALLS

*So rich and candy-like that some call them a confection. Delicious!*

2 cups vanilla wafer crumbs
⅓ cup granulated sugar
⅛ teaspoon salt
½ teaspoon cinnamon
½ cup chopped maraschino cherries
1 cup chopped Diamond Walnuts
1 teaspoon lemon juice
⅔ cup sweetened condensed milk
Powdered sugar
Walnut pieces for trim

Mix together crumbs, sugar, salt, cinnamon, maraschino cherries and walnuts. Add lemon juice and milk and blend well. Form into balls and roll in powdered sugar. Trim with walnut pieces. Makes about two dozen balls.

## CAROL'S CHOCOLATE DELIGHTS

*A treat for chocolate fans. Half of the chocolate pieces are melted for flavoring; the rest stay whole for crunchy bites along with the walnuts.*

1 6-ounce package (1 cup) semi-sweet chocolate pieces
½ cup shortening
1 cup granulated sugar
1 teaspoon vanilla
1 egg, unbeaten
2 tablespoons milk
1½ cups sifted all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
¾ cup coarsely chopped Diamond Walnuts

Melt ½ cup chocolate pieces over hot, not boiling, water. Cream shortening, sugar and vanilla together until fluffy. Blend in melted chocolate and egg, beating well. Stir in milk. Resift flour with baking powder and salt. Blend dry ingredients into creamed mixture. Stir in remaining ½ cup chocolate pieces and walnuts. Drop by teaspoonfuls, about two inches apart, onto ungreased cookie sheet. Bake at 350 degrees about 15 minutes. Cool on wire rack. Makes about four dozen cookies.

## WALNUT ESPRESSO CRISPS

*Crisp, crunchy, coffee-flavored treats.*

1½ cups sifted all-purpose flour
½ cup granulated sugar
¼ teaspoon salt
2 teaspoons instant espresso coffee
¾ or 1 cup butter
1 cup finely chopped Diamond Walnuts

Resift flour with sugar, salt and coffee into mixing bowl. Add butter (use the one cup measurement if you prefer a very short, rich cookie) and cut in until very fine. Press dough together to hold in a large ball. (Chill, if dough becomes a little too soft to handle easily.) Shape dough into small balls, roll each one in the chopped walnuts; place on ungreased cookie sheets, about two inches apart. Flatten each ball slightly with bottom of a glass dipped in sugar. Bake at 300 degrees, 18 to 20 minutes, or until lightly browned. Cool slightly on cookie sheet, then remove carefully to wire racks. When cookies are cool, store in airtight container. Makes three dozen cookies.

*Brownie Drops. Prepare packaged brownie mix, adding ½ cup chopped Diamond Walnuts. Drop by small spoonfuls on greased cookie sheet; bake at 375 degrees 10 minutes. Cool slightly before removing from pan.*

## CHOCO-WALNUT DROPS

*One of America's favorite cookies—and very easy to make.*

1 cup plus 2 tablespoons sifted all-purpose flour
½ teaspoon baking soda
½ teaspoon salt
½ cup granulated sugar
¼ cup brown sugar, packed
1 egg, unbeaten
1 teaspoon vanilla
½ cup shortening
½ cup chopped Diamond Walnuts
1 6-ounce package (1 cup) semi-sweet chocolate pieces

Sift flour, soda, salt and granulated sugar into mixing bowl. Add brown sugar, egg, vanilla and shortening. Stir with spoon, about a minute, until well mixed. Add walnuts and chocolate. Drop by small teaspoonfuls, about two inches apart, onto ungreased cookie sheet. Bake at 375 degrees for 10 to 12 minutes. Makes about 50 cookies.

## ERIN WALNUT-APRICOT SQUARES

*Rich, moist, walnutty bars—a real treasure from an Irish cook.*

½ cup soft butter or margarine
¼ cup granulated sugar
1 cup sifted all-purpose flour

FILLING

⅓ cup sifted all-purpose flour
½ teaspoon baking powder
¼ teaspoon salt
1 cup brown sugar, packed
2 eggs, beaten
1 cup chopped cooked dried apricots
1½ cups chopped Diamond Walnuts
1 teaspoon vanilla

Cream butter or margarine with sugar. Add the one cup of flour and mix well. Spread this mixture on bottom and mold part way up the sides of an 8-inch square, ungreased pan. (If a thinner cookie is desired, use larger pan.) Bake at 350 degrees for 15 to 20 minutes, or until light brown. For the filling, mix together ⅓ cup flour, baking powder, salt and brown sugar; blend in eggs, add apricots and walnuts. Stir in vanilla. Spread walnut-apricot mixture over the baked layer. Bake at 350 degrees 30 minutes. Cool in pan; cut into squares. Makes about two dozen bars.

## EASY DATE-WALNUT PINWHEELS

*They taste so good, look so pretty—yet they're so simple to make from a basic cookie mix.*

1 cup chopped dates
½ teaspoon finely grated lemon peel
1 teaspoon lemon juice
½ cup granulated sugar
½ cup water
1 cup finely chopped Diamond Walnuts
1 13½-ounce package plain cookie mix
1 egg, beaten
1 tablespoon water

Mix first five ingredients in pan. Cook, stirring for 10 minutes, until thick. Add walnuts. Cool. Blend cookie mix with egg and water. Roll into two rectangles 10 x 7 inches; spread each with date-walnut mixture. Roll as for jelly roll. Wrap in waxed paper. Chill until firm. Slice ¼-inch thick onto greased cookie sheet. Bake at 375 degrees for eight to 10 minutes. Cool before removing. Makes four dozen pinwheels.

*The walnut, most authorities agree, came from ancient Persia. Though its date of origin is unknown, the walnut is mentioned from earliest history.*




*Pictured are Easy Date-Walnut Pinwheels, Walnut Butter Cut-Outs and Chocolate Walnut Puffs.*

## WALNUT BUTTER CUT-OUTS

*A basic, rich refrigerator cookie—and always a great favorite.*

1 cup butter
¾ cup granulated sugar
1 egg
2½ cups sifted all-purpose flour
¼ teaspoon salt
2 teaspoons baking powder
1 teaspoon vanilla
1 cup finely chopped Diamond Walnuts

Cream butter with sugar until fluffy. Beat in egg. Stir flour, salt and baking powder together. Work into butter mixture gradually. Add vanilla and stir in walnuts. Chill about one hour. Roll out ⅛-inch thick on floured board. Cut into desired shapes with cookie cutter. Decorate with candy sprinkles, if desired. Place on ungreased cookie sheet and bake at 400 degrees about eight minutes, just until edges start to brown. Makes six to seven dozen cookies.

## PUMPKIN WALNUT COOKIES

*Drop cookies, deliciously spiced and especially suited to the holidays.*

½ cup butter or margarine
1½ cups brown sugar, packed
2 eggs
1 cup pumpkin, cooked or canned
1 teaspoon vanilla
1 teaspoon grated lemon peel
1 teaspoon lemon juice
2½ cups sifted all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1½ teaspoons pumpkin pie spice
¼ teaspoon ginger
1 cup coarsely chopped Diamond Walnuts
2 tablespoons granulated sugar
½ teaspoon cinnamon

Cream butter and sugar together till fluffy. Beat in eggs, one at a time. Stir in pumpkin, vanilla, lemon peel and juice. Sift together flour, baking powder, salt, and spices. Blend into butter mixture. Stir in walnuts. Drop by rounded teaspoonfuls on greased cookie sheet one inch apart. Sprinkle with granulated sugar mixed with cinnamon. Bake at 375 degrees, 12 to 14 minutes. Makes about four dozen cookies.

## CHOCOLATE MERINGUE STRIPS

*An oatmeal cookie base topped with a meringue made with crisp walnuts.*

½ cup butter
1 cup brown sugar, packed
½ teaspoon vanilla
1 egg, separated
½ cup sifted all-purpose flour
¾ cup quick cooking rolled oats
1 6-ounce package (1 cup) semi-sweet chocolate pieces
¾ cup chopped Diamond Walnuts

Cream butter. Gradually add ½ cup of the brown sugar; cream until light. Mix in vanilla, egg yolk, flour and oats. Spread in a greased 8-inch square baking pan. Beat egg white until stiff; gradually beat in remaining ½ cup of brown sugar until stiff peaks form. Mix in semi-sweet chocolate pieces and half of the walnuts. Spread over oat mixture and sprinkle with remaining walnuts. Bake at 350 degrees, 35 to 40 minutes, or until meringue is golden brown. Let cool in pan. Cut in strips 1 x 2½ inches. Makes about two dozen strips.

## CHOCOLATE WALNUT JUMBOS

*Popular for its good chocolate flavor. Be careful not to overbake.*

¼ cup soft butter
½ cup granulated sugar
1 egg
1½ teaspoons vanilla
1½ squares (1½-ounces) unsweetened chocolate, melted
½ cup sifted all-purpose flour
¼ teaspoon baking powder
½ teaspoon salt
2 cups coarsely chopped Diamond Walnuts

Stir together butter, sugar, egg and vanilla; beat with spoon just until smooth. Stir in melted chocolate, then flour sifted with baking powder and salt. Stir in walnuts. Drop by teaspoonfuls on greased cookie sheet. Bake at 350 degrees, 10 minutes, *no longer*. They should still be soft when taken from oven. Cool on rack. Makes about 30 cookies.

# CANDIES

A very select group–with something to please everyone's sweet tooth. You'll like the way the flavor of walnuts compliments each and every candy.

## CANDIED WALNUTS—FOUR WAYS

*One of the best tasting confections ever invented. Candied walnuts keep well and make ideal gifts.*

HONEY-CANDIED

1½ cups granulated sugar
¼ teaspoon salt
¼ cup honey
½ cup water
½ teaspoon vanilla
3 cups Diamond Walnut halves or pieces

Boil sugar, salt, honey and water together, stirring often, to 242 degrees on a candy thermometer. This will be the firm-soft ball stage. Remove from heat and add vanilla and walnuts. Stir until creamy. Turn out on waxed paper; separate walnuts, using two forks.

SHERRIED

1½ cups granulated sugar
¼ teaspoon salt
½ cup sherry
1 teaspoon grated orange peel or ½ teaspoon cinnamon
2 to 3 cups Diamond Walnut halves or pieces

Boil sugar, salt and sherry, stirring often, to 240 degrees on candy thermometer, or until ingredients form a soft ball. Remove from heat; add grated orange peel or cinnamon and walnuts. Stir until syrup is cloudy and walnuts are coated. Turn out on waxed paper; separate walnuts, using two forks.

MINTED

1 cup granulated sugar
¼ teaspoon salt
⅓ cup water
1 tablespoon white corn syrup
6 marshmallows
Few drops peppermint flavoring
2½ cups Diamond Walnut halves

Boil sugar, salt, water and corn syrup to 236 degrees on candy thermometer. Remove from heat; add marshmallows and stir until melted. Add a few drops peppermint and the walnuts. Stir gently until creamy. Turn out on waxed paper; separate walnuts, using two forks.

SPICY-SUGARED

1 cup granulated sugar
1 teaspoon salt
2 teaspoons cinnamon
½ teaspoon nutmeg
½ teaspoon cloves
½ cup water
2 cups Diamond Walnut halves

Boil sugar, salt, cinnamon, nutmeg, cloves and water to 236 degrees on candy thermometer. Remove from heat and add walnuts. Stir until creamy. Turn out on waxed paper; separate walnuts, using two forks.

## CARAMEL WALNUT LOGS

*One of the long-time favorites.*

½ cup sweetened condensed milk
3 cups powdered sugar
½ teaspoon maple flavoring
½ pound (about 28) caramels
1 tablespoon butter
1 tablespoon water
1½ cups chopped Diamond Walnuts

Combine condensed milk, sugar and flavoring. Beat hard until smooth; then knead with hands for a few minutes. Divide mixture into four parts; shape each into a 5-inch long roll. Combine the caramels, butter and water in top of double boiler and heat, over boiling water, until melted and smooth. Spread chopped walnuts on piece of waxed paper. Working with one candy roll at a time, coat one side of roll with caramel and drop onto walnuts; coat remainder of roll, completely covering it with walnuts. Repeat with remaining three candy rolls. Wrap each in plastic film and refrigerate until firm. Cut into ½-inch slices. Makes 40 candies.

## SPICED WALNUT CRUNCH

*A delightful confection—and so simple!*

2 tablespoons butter or margarine
1 egg white
½ cup granulated sugar
⅛ teaspoon salt
¼ teaspoon cinnamon
2 cups coarsely chopped toasted Diamond Walnuts

Melt butter in a 9-inch square pan. Beat egg white until moist peaks form; beat in sugar, salt and cinnamon. Stir in walnuts. Spread over melted butter. Bake at 325 degrees for 30 minutes. Cool. Break into bite-size pieces.

## WALNUT MINT SANDWICHES

*Quick dress-up—and delicious!*

Spread melted semi-sweet chocolate between two after-dinner mints and press together. Spread more chocolate on top of "sandwich" and crown with a Diamond Walnut half.

## CINNAMON WALNUT SQUARES

*This good jellied confection is spicy and colorful.*

1 cup canned applesauce
1 tablespoon red cinnamon candies
1 3-ounce package strawberry-flavored gelatin
1 cup granulated sugar
¾ cup coarsely chopped Diamond Walnuts

Combine applesauce and red cinnamon candies in saucepan. Stir and cook over low heat till boiling. Stir in gelatin, add sugar and return to a boil. Boil two minutes, stirring continuously. Add walnuts, mixing well. Pour into a buttered 9 x 5 x 3-inch pan. Chill overnight. When firm, cut in squares; roll in granulated sugar. After 24 hours, again roll in sugar. Makes three dozen squares.

## CHOCOLATE WALNUT MOUNDS

*Delicious—and couldn't be easier!*

Melt one 6-ounce package (1 cup) semi-sweet chocolate pieces over hot, not boiling, water, stirring constantly. Beat till cool. Stir in 1½ cups Diamond Walnut halves and large pieces. Drop in clusters on waxed paper.

*Pictured are Caramel Walnut Logs, Chocolate Walnut Mounds, Cinnamon Walnut Squares, Walnut Mint Sandwiches and Spiced Walnut Crunch.*



## WALNUT HONEY BRITTLE

*A honey of a variation on a basic walnut brittle. For directions to toast walnuts, see page 3.*

1 cup butter or margarine
½ cup honey
½ cup brown sugar, packed
1½ cups chopped toasted Diamond Walnuts
1 6-ounce package (1 cup) butterscotch pieces
2 tablespoons butter

Combine one cup butter, honey and brown sugar in saucepan; bring to a boil, stirring, and then add ¾ cup of the chopped toasted walnuts. Continue cooking, stirring frequently, to 300 degrees on candy thermometer. This will be the hard-crack stage. Pour candy into well buttered 8-inch cake pan. Cool. Melt butterscotch pieces with remaining butter over hot, not boiling, water and while candy is still warm, spread half of butterscotch mixture on it. Sprinkle with half of remaining walnuts. When candy is cold, turn out of cake pan and spread bottom of candy with remaining butterscotch mixture and sprinkle with remaining walnuts. When ready to eat, break into small, irregular pieces. Makes one 8-inch pan of candy.

## DIAMOND DIVINITY

*A favorite in the Midwest and one of the great candy creations of all time!*

2 cups granulated sugar
½ cup white corn syrup
½ cup water
⅛ teaspoon salt
2 egg whites
1 teaspoon vanilla
1 cup chopped Diamond Walnuts

Mix sugar, corn syrup, water and salt in saucepan. Heat slowly until sugar is dissolved; then boil gently, without stirring, to 240 degrees on candy thermometer, or until a few drops in cold water form a firm-soft ball. While syrup boils, beat egg whites until stiff. Beating constantly, slowly pour about a third of the hot syrup over egg whites. Put rest of syrup back to cook to 265 degrees. This will be the hard-ball stage. Gradually beat this syrup into egg whites, add vanilla, and continue beating until mixture will just hold its shape. (If weather is damp and candy refuses to hold its shape, beat in one teaspoon powdered sugar at this stage.) Add walnuts. Drop from teaspoon onto waxed paper. Or pour into buttered 9-inch square pan; cut in squares when cool. Makes about 1½ pounds of candy.

## CREAMY-SURE FUDGE

*Perfect Chocolate Walnut Fudge! Just be sure to clock the five-minute cooking time when mixtures begins to boil.*

⅔ cup (1 small can) undiluted evaporated milk
16 marshmallows, or a 5 to 10-ounce jar marshmallow cream
1⅓ cups granulated sugar
¼ teaspoon salt
¼ cup butter
1½ cups semi-sweet chocolate pieces
1 teaspoon vanilla
1 cup coarsely chopped Diamond Walnuts

Mix first five ingredients in saucepan. Stirring constantly, heat to boiling and boil five minutes. Remove from heat. Add chocolate; stir until melted. Stir in vanilla and walnuts; spread in buttered 8-inch pan. Cool until firm. Makes about two pounds of fudge.

## WHITE FUDGE

*A rare recipe and a rare treat. This smooth fudge is made with sour cream, and the flavoring can be varied.*

2 cups granulated sugar
½ cup dairy sour cream
⅓ cup white corn syrup
2 tablespoons butter
¼ teaspoon salt
2 teaspoons vanilla, rum or brandy flavoring
¼ cup quartered candied cherries
1 cup coarsely chopped Diamond Walnuts

Combine first five ingredients in saucepan; bring to a boil slowly, stirring until sugar dissolves. Boil, without stirring, over medium heat, to 236 degrees on candy thermometer, or until a little mixture dropped in cold water forms a soft ball. Remove from heat and let stand 15 minutes; *do not stir.* Add flavoring; beat until mixture starts to lose its gloss (about eight minutes). Stir in the candied cherries and walnuts and quickly pour into a greased shallow pan. Cool and cut into squares. Makes about 1½ pounds of fudge.



## WALNUT CREAMS

*No cooking needed for this old favorite that dates back to the "candy socials" of the early 1900's. Recipe is an ideal basic for many variations.*

1 egg white, lightly beaten
2 tablespoons cream
1 teaspoon vanilla
4 cups powdered sugar
Diamond Walnut halves and pieces

Mix egg white and cream. Add vanilla. Stir in about half the powdered sugar. Work in remaining sugar till too thick to stir. Knead with hands till satiny. Use this basic mixture to make a variety of candies. For example, roll into small balls and press walnut half into each side. Dip in melted chocolate and roll in chopped walnuts. Add chopped dates and walnuts and form into balls. Add peppermint flavoring, red or green food coloring and form into patties; top with walnut half. Makes about five dozen candies.

## ROCKY ROAD

*Quick and easy version of the candy that originated in the west and is fast becoming an All-American favorite.*

3 6-ounce packages (3 cups) semi-sweet chocolate pieces
2 cups miniature marshmallows
1¼ cups coarsely chopped Diamond Walnuts

Melt chocolate pieces over hot, not boiling, water, stirring until smooth. Spread about ⅓ of the melted chocolate in foil-lined or buttered 8-inch square pan. Cover with marshmallows mixed with walnuts. Pour over remaining chocolate, mixing slightly until marshmallows and walnuts are coated. Let set until firm. Cut in squares. Makes 1⅔ pounds of candy.

## CHOCOLATE WALNUT TOFFEE

*Crunchy, mellow—and marvelous!*

1 cup butter
1 cup granulated sugar
1 tablespoon white corn syrup
3 tablespoons water
1½ cups chopped Diamond Walnuts
1 6-ounce package (1 cup) semi-sweet chocolate pieces

Melt butter in 2-quart saucepan. Stir in sugar gradually. Add syrup and water; cook over moderate heat, stirring occasionally, to 290 degrees on candy thermometer, or until a little mixture in cold water becomes very brittle. Add one cup of the walnuts; cook three minutes more, stirring constantly. Pour into a buttered 9-inch square pan. When cold, remove from pan. Melt chocolate over hot, not boiling, water. Spread thin layer of chocolate on one side of toffee; sprinkle with chopped walnuts. Allow to set for a minute or so. Turn over on waxed paper and repeat the spreading process. When chocolate is firm, break into pieces. Makes 1¾ pounds of toffee.

*The ancient Romans deified the walnut, calling it the "nut of the gods." Esteemed for its delicious flavor, the walnut was also thought to have many other amazing qualities. In the writings of Pliny, the Roman scholar, there are frequent references to the medicinal properties of the walnut.*

# DESSERTS

Look for some delicious surprises, some new versions of favorite traditionals and, in each recipe—you'll find a very happy ending to any meal.

## HOLIDAY CRÈME CHANTILLY

*An elegant dessert—smooth as a cloud.*

2 cups milk
2 eggs
2 egg yolks
½ cup granulated sugar
1 tablespoon (1 envelope) unflavored gelatin
⅓ cup all-purpose flour
½ teaspoon salt
¼ to ⅓ cup dark rum (or 1½ teaspoons rum flavoring)
1 cup whipping cream
½ cup finely chopped Diamond Walnuts

Scald milk. In bowl, combine eggs, egg yolks, sugar, gelatin, flour and salt, blending well; gradually stir in hot milk. Return mixture to saucepan and cook, stirring, over moderate heat till thick and smooth. Blend in rum; stir over ice till cool. Whip cream and fold in with walnuts. Spoon dessert into serving dishes; chill an hour or two. At serving time, spoon on this Walnut Orange Sauce.

### WALNUT ORANGE SAUCE

3 or 4 well colored oranges
¾ cup granulated sugar
½ cup white corn syrup
1 tablespoon lemon juice
Dash of salt
¼ cup coarsely chopped Diamond Walnuts

With vegetable peeler, remove only orange part of orange skin; cut it into thin-as-possible strips to make ⅓ cup. Squeeze oranges and strain one cup of juice. Boil juice and peel five minutes; stir in sugar, corn syrup, lemon juice and salt. Heat, stirring, till sugar is dissolved. Boil till mixture is syrupy, about 20 minutes. Stir in walnuts and cool till cold. Spoon over the Creme Chantilly. Makes six to eight servings.

## CRUNCHY BAKED APPLES

*Good dress-up for this old favorite.*

6 cooking apples
⅔ cup granulated sugar
1 cup water
½ cup chopped Diamond Walnuts
½ cup raisins

Wash and core apples. Mix sugar and water in pan and bring to boil. Mix walnuts and raisins together; stuff cavity of each apple with mixture. Arrange apples in shallow baking dish and pour syrup over them. Bake, basting occasionally with syrup, at 350 degrees for about 45 to 60 minutes, or until apples are tender. Makes six servings.

## PLUM PUDDING

*Traditional and delicious. Pudding can be refrigerated, then reheated one hour to serve hot.*

1 cup chopped Diamond Walnuts
3 cups raisins
1½ cups currants
⅓ cup finely chopped candied orange peel
⅓ cup finely chopped candied lemon peel
⅓ cup finely chopped candied citron
1 lemon, grated peel and juice
⅓ cup brandy or cider
1 cup sifted all-purpose flour
1¼ cups fine, dry bread crumbs
1 cup brown sugar, packed
1 teaspoon salt
1 teaspoon nutmeg
2 cups suet, ground or finely chopped
4 eggs, very well beaten
½ cup milk

Mix walnuts, raisins, currants, candied peel and citron together. Stir in grated lemon peel, juice and brandy. In a separate bowl, mix next six ingredients. Add to fruits, mixing well. Combine milk with beaten eggs; stir into fruit-flour mixture, blending thoroughly. Pack lightly into greased 2-quart mold, leaving a 1-inch space for pudding to rise. Cover top with foil. Steam five to six hours. Serve with flaming brandy and hard sauce. Makes 12 servings.

*Rocky Road Pudding. Make instant chocolate pudding from package mix; add ¾ cup chopped Diamond Walnuts and ½ cup miniature marshmallows. Top each serving with whipped cream and walnut halves.*

## WALNUT SYRUP

*Almost all-purpose, this delightful sauce is good to keep on hand.*

1 cup white corn syrup
¼ cup water
¼ teaspoon maple flavoring
1¼ cups coarsely chopped Diamond Walnuts

In a heavy saucepan, combine corn syrup, water, and maple flavoring. Add walnuts; cover and simmer over very low heat for 25 minutes. Let cool. Turn into jars and cover tightly. Refrigerate until ready to use. Serve cold or hot as a topping over ice cream, steamed pudding, cake slices or gingerbread. Makes one pint sauce.

## EGGNOG WALNUT BAVARIAN

*Truly elegant and beautiful! Can be made ahead and kept frozen till needed. To toast walnuts, see page 3.*

3 tablespoons unflavored gelatin
½ cup milk
1 quart dairy eggnog
⅛ teaspoon salt
2½ teaspoons brandy flavoring, or ⅓ cup brandy
2 egg whites, stiffly beaten
¾ cup whipping cream
1 cup finely chopped toasted Diamond Walnuts

Soak gelatin in milk; stir in one cup eggnog. Heat (do not boil), stirring till gelatin is dissolved. Stir in remaining eggnog, salt and flavoring. Cool till mixture begins to thicken. Fold in egg whites. Whip cream and fold in with ¾ cup of the walnuts. Pour into a 2-quart mold and chill several hours. Unmold, drizzle your favorite caramel sauce over top and sprinkle with remaining ¼ cup walnuts. Makes six to eight servings.



## COLD WALNUT SOUFFLÉ

*From the pages of history comes this favorite of gold-rush days.*

3 tablespoons butter
¾ cup finely chopped Diamond Walnuts
3 tablespoons all-purpose flour
1 cup milk
3 eggs, separated
¼ cup granulated sugar
Pinch of salt
½ teaspoon vanilla

Melt butter, add walnuts and sauté till golden. Remove from heat. Gradually stir in flour and milk. Cook, stirring, till thickened. Beat egg yolks till thick and lemon-colored; mix in sugar and salt. Gradually stir hot mixture into yolks, add vanilla; cool slightly. Fold in stiffly beaten egg whites. Fill six 6-ounce custard cups nearly full. Set on cookie sheet and bake at 325 degrees about 30 minutes, or till silver knife inserted in center comes out clean. Soufflé may be baked in a 1½-quart, straight-sided, glass baking dish about 35 to 40 minutes. Serve cold with a topping, if desired, of one cup heavy cream, whipped and flavored with two tablespoons powdered sugar, ½ teaspoon vanilla and ¼ teaspoon lemon flavoring. Makes six servings.

## SHERRIED FRUIT DELIGHT

*Quick and different, this fruity dessert is a real treat.*

1 6-ounce can frozen banana-orange juice
¼ cup water
6 cups miniature marshmallows
½ pint (1 cup) whipping cream
2 tablespoons sherry
1 cup finely chopped Diamond Walnuts

Combine fruit juice concentrate and water in saucepan; add marshmallows and heat until marshmallows are melted; cool. Whip cream and fold into marshmallow mixture with sherry. Alternate marshmallow mixture and chopped walnuts in parfait glasses. Serve well chilled with dusting of finely grated orange peel, if desired. Makes six servings.

## WELSH CAKES

*Inherited from the gold rush days. These are small pastry-like cakes, cooked on a griddle, then cooled and sugared for an unusual dessert.*

2 cups sifted all-purpose flour
1 cup granulated sugar
½ teaspoon salt
2 teaspoons baking powder
½ cup butter
¾ cup raisins
¾ cup chopped Diamond Walnuts
2 eggs, beaten
1 teaspoon vanilla
Powdered sugar

Sift flour, sugar, salt and baking powder into bowl. Cut in butter till mixture is like coarse meal. Mix in raisins and walnuts. Stir in eggs and vanilla till well blended. Roll on floured board to ¼-inch thickness. With floured cutter, cut into 2-inch circles. Pre-heat ungreased griddle to medium hot. Bake four to five minutes on first side, three to four minutes on second side, till well browned. (When cakes give to light pressure, they're done.) Stand on edge to cool. Roll in powdered sugar. Makes about 40 cakes.

## CRANBERRY WALNUT SQUARES

*A delightfully tart and refreshing dessert. Colorful and crunchy, too.*

3 cups whole cranberry sauce
¼ cup granulated sugar
⅓ cup orange juice
2 teaspoons grated orange peel
½ teaspoon cinnamon
¼ teaspoon nutmeg
¾ cup chopped Diamond Walnuts
½ cup butter
1 cup brown sugar, packed
1 teaspoon vanilla
1½ cups whole wheat flour or all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1½ cups rolled oats

TOPPING

½ pint dairy sour cream
Grated orange peel
12 Diamond Walnut halves

In a saucepan, combine cranberry sauce, ¼ cup sugar, orange juice, grated peel, cinnamon and nutmeg. Stirring often, simmer until thick. Stir in walnuts and let cool. Cream butter and brown sugar until light; add vanilla. Combine flour with baking powder and salt. Mix into the creamed mixture; mix in oats. Pat half the crust mixture in a greased and floured 9 x 13-inch baking pan. Spoon over sauce filling. Crumble remaining crust over top. Bake at 350 degrees for 25 to 30 minutes, or until crust is golden brown. Cut into 12 squares; let cool, then remove from pan. Serve with a dollop of sour cream mixed with grated orange peel. Garnish each serving with a walnut half. Makes 12 servings.

*The first walnut trees brought to California came with the same Spanish padres who gave this sunny land its first orange and lemon trees.*



## WALNUT DATE PARFAIT

*It's different! It's delicious!*

1 cup chopped dates
½ cup orange juice
1 teaspoon grated orange peel
⅛ teaspoon salt
½ cup white corn syrup
¾ cup chopped Diamond Walnuts

In a saucepan, mix together chopped dates, orange juice, orange peel and salt; heat, stirring, just to boiling. Remove from heat and stir in corn syrup and walnuts. Serve hot or cold on vanilla or coffee ice cream (or part orange sherbet). Top, if desired, with whipped cream, grated orange peel and walnut-stuffed dates. Makes eight servings.

## STEAMED WALNUT-PUMPKIN PUDDING

*A glamorous, modern interpretation of Grandma's favorite.*

½ cup shortening
1 cup brown sugar, packed
¼ cup granulated sugar
½ teaspoon each cinnamon, nutmeg, ginger
2 eggs, well beaten
1 cup chopped Diamond Walnuts
2 cups sifted all-purpose flour
1½ teaspoons baking powder
¼ teaspoon baking soda
1½ teaspoons salt
1 cup canned pumpkin
½ cup dairy sour cream
Brandy Whipped Cream Sauce

Cream shortening, brown and white sugars and spices together until light and fluffy. Beat in eggs; stir in walnuts. Resift flour with baking powder, soda and salt. Add to creamed mixture alternately with pumpkin and sour cream. Turn into a well greased 1½ to 2-quart mold. Cover tightly. Set mold in pan of hot water. Water should come halfway up sides of mold. (Replenish water, if necessary, during steaming.) Cover pan and steam pudding about two hours in continuously boiling water. Remove mold from water; let stand five minutes before removing pudding. Serve hot with Brandy Whipped Cream Sauce. Makes eight servings.

**Brandy Whipped Cream Sauce:** Beat one egg until light and fluffy. Beat in ⅓ cup melted butter or margarine, 1½ cups sifted powdered sugar, pinch salt and one tablespoon brandy flavoring. Beat one cup whipping cream until stiff; gently fold it into the first mixture. Cover and chill until ready to serve. Stir before spooning on pudding. Makes two cups sauce.

## CHOCOLATE-WALNUT PEAR CREAM

*A sophisticated, not-too-sweet dessert with an unusually interesting combination of flavors and textures. To toast walnut halves, see page 3.*

1 6-ounce package (1 cup) semi-sweet chocolate pieces
½ cup white corn syrup
1 cup coarsely chopped Diamond Walnuts
3 cups drained canned pear halves, cut into bite-sized pieces
1 cup whipping cream
½ cup dairy sour cream
2 teaspoons vanilla
Diamond Walnut halves, toasted, for decoration

Melt the semi-sweet chocolate pieces in the syrup in top of a double boiler; stir in chopped walnuts. Set aside to cool slightly. Whip cream stiff and fold in sour cream and vanilla. Gently mix in cooled chocolate-walnut mixture and pears. Chill for several hours before serving. Spoon into individual dishes and decorate with toasted walnut halves. Makes eight to 10 servings.

*Hot Peach Supreme. Fill each canned peach half with one tablespoon each chopped Diamond Walnuts and brown sugar. Top with a marshmallow. Broil till golden.*

# PIES

The good flavor and crunchy texture of walnuts make these delicious pies even more special. Be sure to try the walnut pie crust recipes—marvelous!

## HOLIDAY PUMPKIN CHIFFON PIE

*Pumpkin pies, like so many others, are so much more interesting with the crunchy contrast of walnuts.*

½ cup brown sugar, packed
1 envelope (1 tablespoon) unflavored gelatin
½ teaspoon each salt, cinnamon, ginger and nutmeg
¾ cup milk
1¼ cups canned pumpkin
3 eggs, separated
½ cup granulated sugar
¾ cup chopped Diamond Walnuts
1 9-inch baked pie shell or gingersnap crust

Mix brown sugar, gelatin, salt, and spices in saucepan. Stir in milk, pumpkin and egg yolks. Cook over low heat, stirring constantly, for about five minutes, until bubbling. Cook one minute longer, stirring. Chill until cold and fairly stiff. Beat egg whites until foamy; gradually beat in granulated sugar; beat very stiff. With same beater, beat pumpkin mixture until light and fluffy, about two minutes. Add walnuts. Fold at once into meringue and heap into baked pie shell or cookie crumb crust made with gingersnaps. Chill three hours or longer. Top with sour cream or whipped cream and decorate with walnut halves or pieces. Makes one 9-inch pie.

## WALNUT FESTIVAL PIE

*This rich pie is so good. Keeps well, too.*

2 eggs
1 cup dark corn syrup
1 teaspoon vanilla
1 tablespoon melted butter
½ cup granulated sugar
1 tablespoon all-purpose flour
¼ teaspoon salt
1 cup chopped Diamond Walnuts
Unbaked 8-inch pie shell

Beat eggs lightly. Add corn syrup, vanilla, and butter. Mix sugar, flour, and salt; add to egg mixture. Stir in walnuts. Pour into unbaked shell. Bake at 375 degrees 40 to 50 minutes. Test by inserting tip of knife in filling; when it comes out clean, pie is done. Serve cold. Makes eight servings.

## WALNUT COOKIE-CRUMB CRUST

*It's twice as crunchy-good!*

1 cup gingersnaps or vanilla wafers or other crisp cookie crumbs
½ cup finely chopped Diamond Walnuts
¼ cup soft butter or margarine

Mix gingersnaps with walnuts and soft butter. Press into a 9-inch pie plate. Bake at 375 degrees about seven minutes. Makes one 9-inch crust.

## SPICY WALNUT MERINGUE SHELLS

*Recipe makes one large pie shell or eight individual meringues. Try them with Cranberry Chiffon Filling. To toast the walnuts, see page 3.*

3 egg whites
¼ teaspoon cream of tartar
⅛ teaspoon salt
1 cup granulated sugar
½ teaspoon cinnamon
½ cup finely chopped plain or toasted Diamond Walnuts

In a medium-size deep bowl, beat egg whites with cream of tartar and salt to soft peaks. Gradually beat in sugar, about two tablespoons at a time, until meringue stands up in stiff glossy peaks. Beat in cinnamon along with the last ¼ cup sugar. Gently fold in walnuts. Pile meringue in a lightly greased nine or 10-inch pie plate. Spread over bottom and up sides to form crust. Bottom of shell should be about ¼-inch thick, sides about one inch. Bake at 275 degrees, 50 to 60 minutes, until very light tan in color. Turn off oven and leave meringue to cool with door closed. (Meringue will crack and fall in center but this is normal.) Press center lightly to level before filling. Makes one large shell. To make individual shells, spoon meringue into eight mounds on lightly greased cookie sheet. With spoon, shape into shells, piling up sides (or press meringue mixture through a large pastry tube). Bake as directed for pie shell, allowing 45 minutes for individual shells. Makes eight shells.

## CRANBERRY CHIFFON FILLING

*Colorful, tangy, refreshing!*

1½ envelopes (3 tablespoons) unflavored gelatin
2 tablespoons water
1 cup granulated sugar
1 cup whole cranberry sauce
2 egg whites
¼ teaspoon cream of tartar
⅛ teaspoon salt
1 cup whipping cream
Diamond Walnut halves and whole cranberries for decorating

Soften gelatin in water. Add ⅔ cup of the sugar, cranberry sauce (pressed through a sieve if you want a velvety smooth filling). Heat to boiling, stirring constantly. Remove and cool; then chill until mixture begins to thicken. Beat egg whites to soft peaks with cream of tartar and salt. Beat in remaining ⅓ cup sugar to form meringue. Beat cream stiff. Fold meringue and cream into cranberry filling. Deepen color with a few drops red food coloring, if desired. Turn into baked, cooled shell; chill firm. Decorate with walnut halves and whole raw or cooked cranberries. Makes six to eight servings.

## CARAMEL-WALNUT CRUNCH CRUST

*Delicious for cream or chiffon fillings.*

1 stick pie crust mix
2 tablespoons brown sugar
½ cup finely chopped Diamond Walnuts
1 egg yolk, slightly beaten
½ teaspoon vanilla

With fork or pastry blender, blend pie crust mix with sugar. Mix in walnuts. Add egg yolk and vanilla; blend. Press into buttered, flour-dusted, 9-inch pie plate. Bake at 375 degrees about 10 minutes or until golden. Makes one 9-inch crust.

## CRUNCHY WALNUT PIE SHELL

Make and roll crust for pie shell from one stick of pie crust mix. Spread ⅓ cup thinly sliced Diamond Walnuts over crust; roll lightly. Place crust in pie plate; flute edges. Garnish fluted edges with large Diamond Walnut pieces brushed with salad oil or shortening. Bake as package directs. When cool, fill with pumpkin chiffon or any unbaked filling.

## CARIBBEAN FUDGE PIE

*Has a wonderful flavor combination of rum, coffee and chocolate, and bakes to a brownie-like crust on top.*

¼ cup butter
¾ cup brown sugar, packed
3 eggs
2 6-ounce packages (2 cups) semi-sweet chocolate pieces
2 teaspoons instant coffee
1 teaspoon rum flavoring
¼ cup all-purpose flour
1 cup coarsely broken Diamond Walnuts
9-inch unbaked pie shell
½ cup Diamond Walnut halves

Cream butter with brown sugar; add eggs, one at a time, beating well after each addition. Melt chocolate over hot, not boiling, water and add with instant coffee and rum flavoring. Stir in flour and one cup coarsely broken walnuts. Pour into pie shell and decorate top with remaining ½ cup walnut halves. Bake at 325 degrees 30 minutes. Cool and store in refrigerator, covered. To serve, top with whipped cream, ice cream or packaged dessert topping, if desired. Makes eight servings.

## ALOHA PIE

*The pineapple filling is custardy, the topping crunchy, the flavor lovely!*

¾ cup granulated sugar
2 tablespoons all-purpose flour
¼ teaspoon salt
1 egg, beaten
1 cup dairy sour cream
1 teaspoon vanilla
2 13-ounce cans pineapple chunks, drained (about 2½ cups fruit)
1 9-inch unbaked pastry shell

Combine sugar, flour and salt. Stir in remaining ingredients, mixing until well blended. Pour into unbaked pastry shell. Bake at 450 degrees for 10 minutes. While pie bakes, prepare walnut topping.

WALNUT TOPPING

½ cup all-purpose flour
¼ cup brown sugar, packed
1 cup coarsely chopped Diamond Walnuts
1 teaspoon nutmeg
3 tablespoons soft butter

Combine ingredients and sprinkle over pie after it has baked 10 minutes. Reduce oven heat to 350 degrees and continue baking about 35 minutes, or until knife inserted in filling comes out clean. Cool before serving; store in refrigerator. Makes six servings.

## WALNUT PASTRY

Grind one cup Diamond Walnuts fine (or put in blender). Mix with two tablespoons granulated sugar and ¼ teaspoon salt. Grease a 9-inch pie plate; press mixture over bottom and sides. Bake at 400 degrees for seven to 10 minutes, or until edges are lightly browned. Makes one 9-inch pie shell.



## ICE CREAM SUNDAE PIE

*This favorite, pictured above, is ideal for warm weather menus.*

1 cup chocolate wafer crumbs
½ cup finely chopped Diamond Walnuts
¼ cup softened butter
1 quart vanilla ice cream
1 cup (10-ounce package) frozen strawberries, slightly thawed
Whipped cream
Diamond Walnut halves

Mix wafer crumbs, walnuts and butter together until crumbly. Press onto bottom and sides of 9-inch pie plate. Bake at 375 degrees about seven minutes. Refrigerate until well chilled. Spoon half of softened ice cream into shell. Spread with half of strawberries. Cover with remaining ice cream and strawberries. Garnish with whipped cream and walnut halves. Freeze. Let stand at room temperature 10 minutes before serving. Makes six servings.

## WALNUT MINCEMEAT PIE

*This pie can be made ahead, frozen and stored for special-occasion use.*

1 cup mincemeat
½ cup chopped Diamond Walnuts
1 tablespoon brandy or 1 teaspoon brandy flavoring
1 9-inch graham cracker pie shell
½ pint (1 cup) whipping cream
2 tablespoons granulated sugar
Candied red or green cherries
2 tablespoons finely chopped Diamond Walnuts

Combine mincemeat, the ½ cup walnuts and brandy; spread half in bottom of pie shell. Whip cream stiff; beat in sugar and spread half the amount over mincemeat. Repeat each layer. Decorate top of pie with candied red or green cherries and the finely chopped walnuts. Freeze at least one hour. Makes six to eight servings.

# BREADS

If there is anything better than home-baked breads, it's home-baked breads with walnuts. Here's a collection worthy of a real baking spree.

## WALNUT PEACH BREAD

*Cream gives extra richness to this moist loaf, but whole milk may be used.*

¼ cup butter or margarine
½ cup granulated sugar
1 egg
2½ cups sifted all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1 cup half-and-half cream
¾ cup chopped Diamond Walnuts
1 cup chopped dried peaches

Cream butter or margarine, sugar and egg together. Resift flour, baking powder and salt together; add to creamed mixture alternately with cream. Stir in walnuts and peaches. Turn into greased 9 x 5 x 3-inch loaf pan. Bake at 375 degrees 50 to 55 minutes. Turn out onto rack to cool. Makes one loaf.

## CARAMEL BRUNCH CAKE

*Easy and delicious. Serve warm for brunch or with morning coffee.*

⅓ cup brown sugar, packed
¼ cup butter, melted
3 tablespoons corn syrup
1 egg, well beaten
¼ cup granulated sugar
¼ teaspoon baking soda
½ teaspoon cinnamon
2 cups biscuit mix
½ cup canned applesauce
½ cup chopped Diamond Walnuts
Diamond Walnut halves

Mix brown sugar, butter and corn syrup till smooth; set aside. Beat egg and sugar together thoroughly. Add soda and cinnamon to biscuit mix. Stir into beaten egg with applesauce and walnuts, blending well. Spoon into an ungreased 8-inch square pan and top with walnut halves. Spoon butter mixture over top. Bake at 375 degrees for 25 minutes. Makes one 8-inch square coffee cake.

## HOLIDAY FRUIT-WALNUT LOAF

*Looks so dressy—and so simple to fix.*

2½ cups biscuit mix
⅓ cup granulated sugar
1½ cups coarsely chopped Diamond Walnuts
½ cup chopped mixed candied fruits
2 eggs
1 cup mjik

Mix together biscuit mix, sugar, walnuts and candied fruits. In a separate bowl, beat together eggs and milk. Add to dry ingredients, stirring only until dampened. Bake in greased 9 x 5 x 3-inch loaf pan at 350 degrees 50 to 60 minutes. Cool on rack. Makes one loaf.



## APRICOT WALNUT BREAD

*Apricots give this good walnut bread a bright touch of color and flavor.*

2 cups biscuit mix
1 cup quick-cooking oats
¾ cup granulated sugar
1 teaspoon baking powder
¼ teaspoon salt
½ cup chopped dried apricots
1 cup coarsely chopped Diamond Walnuts
1 egg, well beaten
1¼ cups milk

Stir together first five ingredients. Mix in apricots and walnuts. Combine egg and milk; add to dry ingredients and beat hard for 30 seconds. Pour into three greased cans (No. 2 or 303). Bake at 350 degrees 45 minutes, or until done. Or pour into a greased 9 x 5 x 3-inch loaf pan and bake at 350 degrees for one hour. Cool for 10 minutes; remove from pan and cool on rack. Makes three small round loaves or one standard loaf.

## WALNUT-HERB BATTER BREAD

*This unusual recipe makes a large loaf, deliciously flavored with herbs.*

1 cup milk, scalded
2 tablespoons granulated sugar
1 tablespoon salt
2 packages dry yeast
1 cup warm water
3 tablespoons chopped parsley
1½ teaspoons crushed sweet basil
1½ teaspoons tarragon leaves
⅛ teaspoon garlic powder
4½ cups sifted all-purpose flour
¾ cup coarsely chopped Diamond Walnuts

Mix first three ingredients and cool slightly. In large bowl, sprinkle yeast over water; stir till dissolved. Blend in milk mixture, herbs and flour; beat vigorously for two minutes, or till batter is satiny. Cover and let rise in warm place till double in bulk, about 45 minutes. Add walnuts and stir batter down. Beat vigorously with spoon about one minute. Pour into lightly greased 1½-quart casserole. Bake uncovered at 375 degrees for one hour, or till done. Turn out of casserole and cool on rack. Makes one loaf.

## CINNAMON WALNUT TWISTS

*Delicious—and easy with a roll mix for a short cut.*

1 13¾-ounce package hot roll mix
2 teaspoons cinnamon
½ cup granulated sugar
1 cup coarsely chopped Diamond Walnuts
¼ cup butter, melted

Prepare the hot roll mix according to the package directions. Combine the cinnamon, sugar and walnuts for filling. When dough is ready to shape, roll into a rectangle 18 x 12 inches. Spread center third of dough lengthwise with butter and sprinkle with half of filling. Fold one side of dough to overlap center and spread with additional butter and filling. Fold opposite side to overlap. (You now have three layers 4 x 18 inches.) Cut into 18 1-inch strips. Hold each strip by ends and twist. Place on greased cookie sheet. Let rise till double. Bake at 375 degrees about 15 minutes. Frost with powdered sugar frosting, if desired. Makes 18 twists.

*Pictured are Walnut Herb Batter Bread and Apricot Walnut Bread.*



## CHRISTMAS RING

*A traditional holiday yeast ring, gay with candied fruits and crisp walnuts.*

1 package dry yeast
½ cup warm water
1 egg
1 tablespoon granulated sugar
2½ cups biscuit mix
2 tablespoons soft butter
2 tablespoons brown sugar
⅓ cup chopped candied fruit
½ cup chopped Diamond Walnuts
Powdered Sugar Frosting
Diamond Walnut halves for decorating

Dissolve yeast in water. Add the egg, the granulated sugar and biscuit mix. Beat vigorously for two minutes. Turn dough onto surface well dusted with additional biscuit mix. Knead until smooth, about 20 times. Roll into rectangle 16 x 9 inches. Spread with the butter and brown sugar. Sprinkle on fruits and walnuts. Roll up tightly beginning at wide side. Seal well by pinching dough into edge of roll. Place sealed side down on cookie sheet. Pinch ends together, making a ring. With scissors, make cuts ⅔ of way through ring at 1-inch intervals. Turn each section on its side. Cover with towel. Put pan on rack over bowl of hot water. Let rise about one hour. Bake at 375 degrees about 15 to 20 minutes.

**Powdered Sugar Frosting:** Mix together one cup powdered sugar, one tablespoon warm water, ½ teaspoon vanilla and pinch of salt. Frost ring and decorate with walnut halves. Makes one coffee cake ring.

## BANANA-WALNUT GIFT LOAF

*One of the most popular of all walnut fruit breads. Has fresh banana flavor.*

¾ cup granulated sugar
¼ cup shortening
2 eggs
1 cup mashed banana
2 cups sifted all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
¼ teaspoon baking soda
1 cup chopped Diamond Walnuts

Mix sugar, shortening and eggs; beat hard until light. Add mashed banana. Stir in sifted dry ingredients, beating until smooth. Add walnuts. Pour into a greased 9 x 5 x 3-inch loaf pan. Bake at 350 degrees 60 to 70 minutes. Cool on rack. Makes one loaf.

*For deliciously crunchy waffles, add ½ cup finely chopped Diamond Walnuts to dry ingredients. Cook as usual.*

## WALNUT CINNAMON ROLLS

*These nice, plump "sticky buns" are just delicious. Distinctive, too—thanks to the corn syrup.*

1 13¾-ounce package hot roll mix
2 tablespoons soft butter
½ cup brown sugar
1½ teaspoons cinnamon
¾ cup chopped Diamond Walnuts
¼ cup melted butter
¼ cup brown sugar
3 tablespoons white corn syrup

Prepare the hot roll dough as directed on package. When doubled, roll out to a rectangle about 14 x 10 inches. Spread with the two tablespoon soft butter; sprinkle with the ½ cup brown sugar and chopped walnuts. Starting at the long side, roll up dough and pinch to seal. Cut into 1½-inch thick slices. Place rolls in foil-lined, 9-inch spring form pan, leaving a little space between each. Cover and let rise until doubled. Bake at 375 degrees for 20 minutes; cover top of pan with piece of foil, if rolls brown too much. Combine the ¼ cup melted butter and ¼ cup brown sugar with syrup; drizzle over rolls and continue baking at 375 degrees about 10 minutes. Makes nine large cinnamon rolls.



## PANETONE

*A fruit-filled Christmas bread from Italy with a distinct anise flavor. Crust should be fairly dark.*

2 cups milk, scalded
1 package dry yeast
6 cups all-purpose flour
⅓ cup butter
1 cup granulated sugar
2 eggs, well beaten
¾ teaspoon anise flavoring
1½ teaspoons salt
1 teaspoon nutmeg
½ cup raisins
1 cup finely chopped, mixed candied citron, orange and lemon peel
¼ cup chopped candied cherries
1 cup coarsely chopped Diamond Walnuts
1 egg, slightly beaten with 2 tablespoons water

Cool milk to lukewarm. Add yeast; stir till dissolved. Beat in two cups of flour. In large bowl, cream butter with sugar. Beat in eggs and anise. Add milk mixture, blending till smooth. Work in remaining flour mixed with salt and nutmeg. Knead on well floured board. Place in bowl; rub top with liquid shortening; cover. Let rise in warm place till light (about two hours). Mix fruit and walnuts. Work into dough. Knead till smooth and elastic. Grease top, cover, and let rise again. Knead; shape into four small or two large loaves. Arrange on a greased cookie sheet. Brush with egg mixture. Cover; let rise till double. Bake at 350 degrees; large loaves for about 40 minutes, small loaves for about 30 minutes; remove to rack to cool. Makes four small or two large loaves.

## CHOCOLATE-WALNUT COFFEE RING

*A light chocolate yeast ring flavored with grated orange peel.*

¾ cup milk
1 package dry yeast
¼ cup lukewarm water
½ cup granulated sugar
3 cups sifted all-purpose flour
½ cup semi-sweet chocolate pieces
½ cup shortening
2 eggs
1 tablespoon grated orange peel
1½ teaspoons salt
¼ teaspoon cinnamon
1 cup coarsely chopped Diamond Walnuts

Scald milk and cool to lukewarm. Soften yeast in water. Stir in one tablespoon of the sugar, cooled milk and two cups flour; beat until smooth. Cover and let stand in warm place about 45 minutes, until very light. Meanwhile, melt chocolate pieces over hot, not boiling, water and cool. Cream shortening and remaining sugar; add eggs, one at a time, beating thoroughly after each. Blend in chocolate, orange peel, salt and cinnamon. Add yeast mixture and beat until smooth. Gradually blend in remaining flour and beat thoroughly. Stir in walnuts. Turn into well greased, 2-quart ring mold and let rise in warm place about two hours. Bake at 350 degrees about 30 to 35 minutes, just until bread tests done. Let stand five to 10 minutes, then turn out onto wire rack to cool. Makes one 9-inch ring.

## WALNUT CARIOCA MUFFINS

*Dotted with chocolate, flavored with rum, and "marbled" throughout with walnuts and coconut.*

2 cups sifted all-purpose flour
⅓ cup granulated sugar
1 tablespoon baking powder
1 teaspoon salt
⅓ cup shortening
½ cup semi-sweet chocolate pieces
¾ cup coarsely chopped Diamond Walnuts
1 beaten egg
1 cup milk
1 teaspoon rum flavoring
Carioca Topping

Resift flour with sugar, baking powder and salt. Cut in shortening. Add semi-sweet chocolate pieces and ½ cup of walnuts. Combine egg, milk and rum flavoring and stir in dry mixture, blending only until all of the flour is moistened. Spoon into greased muffin pans. Sprinkle about half the topping over muffins, and cut through batter in each cup to "marble" topping through muffins. Sprinkle remaining topping over tops. Bake at 400 degrees, 20 to 25 minutes, until pick inserted in center comes out clean. Let stand about five minutes; turn out and serve warm.

**Carioca Topping:** Combine ⅓ cup brown sugar, packed, ½ teaspoon cinnamon and two tablespoons soft butter; blend well. Mix in ⅓ cup flaked or shredded coconut and the remaining ¼ cup walnuts. Makes one dozen 3-inch muffins.

## CHOCOLATE-WALNUT DATE LOAF

*A rich, moist, dark bread crunchy with walnuts. Serve with fruit salad or for a late evening snack with coffee.*

1 6-ounce package (1 cup) semi-sweet chocolate pieces
¼ cup butter or shortening
⅓ cup granulated sugar
¾ cup boiling water
1 cup sliced pitted dates
1 egg, beaten
1 teaspoon vanilla
¾ cup milk
2¾ cups sifted all-purpose flour
1½ teaspoons salt
1 teaspoon baking powder
1 teaspoon baking soda
1 cup coarsely chopped Diamond Walnuts

Melt chocolate and butter together over hot, not boiling, water. Add sugar and mix well. Set aside to cool. Pour boiling water over dates and cool. Stir egg and vanilla into cooled chocolate mixture. Add milk and dates with water. Resift flour with salt, baking powder and soda into chocolate mixture; stir just until all of flour is moistened. Add walnuts and mix lightly. Turn into well greased 9 x 5 x 3-inch loaf pan. Let stand 20 minutes. Bake at 350 degrees, 65 to 75 minutes, until pick inserted in center comes out clean. Cool in pan five to 10 minutes, then turn out onto wire rack to cool. Makes one loaf.

*Walnut Honey Strips. Toast bread on one side in broiler pan. Turn; spread with honey butter or creamed honey; sprinkle with chopped Diamond Walnuts; broil till lightly browned and bubbly. Cut in strips; serve at once.*

## WALNUT MINCEMEAT LOAF

*Let this good loaf age one day for better slicing.*

1 egg
½ cup granulated sugar
2 cups sifted all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
1 cup milk
1 cup quick-cooking oats
¾ cup mincemeat
2 tablespoons melted shortening
1 cup chopped Diamond Walnuts

Beat egg until light; add sugar gradually, beating until well blended. Resift flour with baking powder and salt. Add, all at once, to the egg mixture. Stir in milk, oats, mincemeat, shortening and walnuts. Stir only until blended. (Batter will be lumpy.) Pour into greased 9 x 5 x 3-inch loaf pan. Bake at 350 degrees for 50 to 60 minutes. Makes one loaf.

## QUICK CRANBERRY-WALNUT MUFFINS

*Try this quick, basic recipe idea with other fruit muffin mixes.*

⅓ cup butter
⅔ cup chopped Diamond Walnuts
1 13½-ounce package cranberry muffin mix
⅓ cup granulated sugar
¾ teaspoon pumpkin pie spice

Melt one tablespoon of the butter in a small skillet. Add walnuts and toast lightly a few minutes; set aside. Prepare cranberry muffin mix according to package label directions, adding butter-toasted walnuts. Spoon into small greased muffin pans. Bake as directed. Remove from pans and dip each muffin in remaining melted butter, then roll in sugar-pumpkin pie spice mixture. Serve hot. Makes one to two dozen muffins, depending on size of pans.



# SALADS

Fruits, vegetables, gelatins, seafood and chicken — they're all here in such good salad recipes you'll want to plan luncheons just to go with them!

## BRUNSWICK WALNUT DRESSING

*An old English recipe, featured by a chef of one of the West's most aristocratic old hotels.*

½ cup whipping cream
1 teaspoon granulated sugar
1 cup mayonnaise
¼ cup pineapple juice
½ cup chopped Diamond Walnuts
Pinch of salt

Whip cream; sweeten with sugar. Blend in remaining ingredients in order given. Chill. Serve with fruit or gelatin fruit salads. Makes about two cups of dressing.

## WALNUT CHICKEN MOUSSE

*An excellent luncheon salad. Has a well-seasoned flavor everyone likes. To toast walnuts, see page 3.*

2 3-pound cans whole chicken
¾ teaspoon salt
½ teaspoon oregano
Pinch pepper
1 envelope (1 tablespoon) unflavored gelatin
¼ cup dry sherry
¾ cup whipping cream
1 cup chopped toasted Diamond Walnuts

Remove chicken from bones and set aside one cup of the large pieces. Dice remaining chicken. Combine one cup of the jelly from the canned chicken with salt, oregano and pepper; heat to boiling point. Soften gelatin in sherry and stir into hot chicken jelly. Chill until syrupy. Whip cream stiff. Without washing beaters, whip gelatin mixture. Combine all ingredients except ½ cup of the chopped walnuts (save these to garnish the molded salad). Turn chicken mixture into 6-cup mold and chill until firm. Unmold onto greens and, if desired, "ice" top with mayonnaise; sprinkle with remaining chopped walnuts. Garnish with reserved chicken pieces, melon balls, pineapple fingers and orange slices; or with cucumber slices, cherry tomatoes, ripe olives and asparagus spears. Makes six to eight servings.

## WALNUT SALAD CROUTONS

*A marvelous, crunchy touch for tossed green salads.*

2 tablespoons butter
½ teaspoon salt or garlic salt
½ cup coarsely chopped Diamond Walnuts

Melt butter in skillet over medium heat. Add salt and walnuts. Stir constantly till golden brown. Add walnut croutons with salad dressing to favorite combination of salad greens. Toss.


DIAMOND
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## WALNUT VEGETABLE MOLD

*A garden of good flavors in clear lemony gelatin above a creamy base.*

1 6-ounce package lemon-flavored gelatin
2 cups boiling water
1½ cups cold water
¼ cup tarragon-flavored vinegar
1 tablespoon lemon juice
½ teaspoon salt
½ teaspoon onion juice
½ cup coarsely chopped Diamond Walnuts
½ cup thinly sliced raw cauliflower
½ cup thinly sliced unpeeled cucumber
¼ cup thinly sliced radishes
¼ cup cooked peas
1 8-ounce package cream cheese
Milk or cream
½ cup finely chopped Diamond Walnuts

Dissolve gelatin in boiling water; stir in cold water, vinegar, lemon juice, salt and onion juice. Chill until syrupy. Stir the ½ cup coarsely chopped walnuts and vegetables into the chilled gelatin. Pour into 1½-quart mold; chill until firm. Unmold on crisp lettuce. For garnish, beat the cream cheese with just enough milk or cream to make cheese easy to handle. Shape into small balls and roll them in finely chopped walnuts. Serve with sour cream dressing. Makes eight servings.

## WALNUT TURKEY SALAD

*A very good way to use leftover turkey.*

1 cup chopped Diamond Walnuts
2 cups diced cooked turkey
1 cup diced celery
¼ cup mayonnaise
2 teaspoons capers
Salt and pepper to taste
Baby dill pickles
Cherry tomatoes

Combine walnuts, turkey and celery. Moisten with mayonnaise (adding more, if preferred). Season salad with capers, and salt and pepper to taste. Serve in mounds on crisp lettuce beds, garnished with cherry tomatoes and baby dill pickle fans. If additional dressing is desired, serve a creamy French dressing. Makes four to six servings.

## STOCKTON SALAD

*A most refreshing molded salad. To toast walnuts, see page 3.*

1 3-ounce package Italian or mixed vegetable-flavored gelatin
1 cup boiling water
1 8½-ounce can grapefruit sections in syrup
1 tablespoon tarragon-flavored or white vinegar
½ cup chopped toasted Diamond Walnuts
½ cup diced cucumber, unpeeled
¼ cup sliced stuffed green olives

Dissolve gelatin in one cup boiling water. Drain syrup from grapefruit into a measuring cup; add vinegar and enough cold water to make one cup liquid. Add to gelatin, stirring well; chill until thickened. Cut grapefruit sections into bite-sized pieces and add to thickened gelatin with walnuts, cucumber and olives. Pour into a 4-cup mold and chill until firm. Serve on lettuce with French dressing, or a mixture of half mayonnaise and half chili sauce. Makes four to six servings.

## WALNUT AVOCADO SALAD

*Tart citrus fruits make a happy flavor and texture combination with walnuts and avocados.*

Cut two avocados in half, lengthwise; peel and remove pits. Fill cavities with a mixture of one small package cream cheese, blended with one tablespoon lemon juice and enough cream to soften, and two tablespoons of finely chopped toasted Diamond Walnuts. Put halves of avocado together, brush with lemon juice and chill just until set. To serve, slice avocados crosswise, one inch thick, and arrange on a bed of endive. Surround with a spiral of fresh or canned sections of grapefruit and mandarin oranges. Garnish with dates stuffed with Diamond Walnut halves and scatter over pomegranate seeds. Serve with a sour cream dressing. Makes four to six servings.

## LOBSTER SALAD CANTONESE

*Seafood salad with an Oriental touch of flavors and a California touch of walnuts.*

1 tablespoon butter
1 tablespoon soy sauce
1 cup Diamond Walnut halves and large pieces
1 cup diagonally sliced celery
½ cup sliced green onions
1 5-ounce can water chestnuts, drained and sliced
1 11-ounce can mandarin oranges, drained
3 cups chunks of cooked lobster (or prawns, crab or tuna)
Sweet-Sour Dressing

Melt butter; add soy sauce and walnuts. Stir gently, over low heat, until walnuts are lightly toasted, about 10 minutes. Remove and cool. Combine well chilled celery, onion, water chestnuts, mandarin orange sections and lobster. Add just enough Sweet-Sour Dressing to hold ingredients together. Fold in walnuts. Pile on crisp watercress or salad greens. Serve with additional dressing, if desired. Makes six servings.

SWEET-SOUR DRESSING

3 eggs
½ cup granulated sugar
2 tablespoons all-purpose flour
2 teaspoons seasoned salt
⅛ teaspoon curry powder
⅓ cup strained lemon juice
⅓ cup cider vinegar
1⅔ cups undiluted evaporated milk
1 tablespoon soft or melted butter

Beat eggs; beat in sugar, flour, salt and curry powder. Blend in lemon juice and vinegar. Cook in top of double boiler, over boiling water, until mixture thickens, about 10 minutes. Stir frequently to keep smooth. Beat in evaporated milk and butter. Cool; then store in covered container in refrigerator. Makes about three cups dressing.

## TURKEY FRUIT SALAD

*A fine luncheon or supper salad.*

4 cups chopped cooked turkey
1 cup (8½-ounce can) pineapple tidbits, drained
1 cup seedless grapes
1 cup chopped apple
1 cup chopped Diamond Walnuts
1½ cups mayonnaise

Toss ingredients together; chill and serve on lettuce. Makes six servings.

## WALNUT CRANBERRY DELIGHT

*A tangy-flavored, molded luncheon salad. Serve it with cottage cheese on crisp lettuce.*

1 6-ounce package raspberry or strawberry-flavored gelatin
2 cups hot cranberry juice cocktail
2 cups bitter lemon carbonated beverage
1 cup chopped Diamond Walnuts
1 cup chopped raw cranberries
1 11-ounce can mandarin oranges, well drained

Dissolve gelatin in hot cranberry juice. Stir in bitter lemon beverage and refrigerate until partially set. Fold in remaining ingredients and pour into a 1½-quart mold. Chill until firm. Makes eight to 10 servings.

## FROSTED LIME-WALNUT SALAD

*A well-flavored salad—pretty and popular for luncheons.*

1 3-ounce package lime-flavored gelatin
1 cup boiling water
1 cup canned crushed pineapple
1 cup small-curd cottage cheese
½ cup finely sliced celery
1 tablespoon chopped pimiento
½ cup chopped Diamond Walnuts

FROSTING

1 3-ounce package cream cheese
1 tablespoon mayonnaise
1 teaspoon lemon juice

Dissolve gelatin in boiling water; cool until thick as unbeaten egg white. Stir in rest of ingredients. Pour into 8-inch square pan rinsed with cold water. Chill until firm. Unmold, or cut into squares to serve on crisp lettuce. To make frosting, blend cream cheese with mayonnaise and lemon juice. Makes six servings.

## CRANBERRY FRUIT MOLD

*A happy mingling of fruit flavors and crunchy walnuts.*

2 envelopes (2 tablespoons) unflavored gelatin
2 cups bottled cranberry juice
1 17-ounce can sliced cling peaches
½ cup chopped Diamond Walnuts
¼ cup cold water
1 3-ounce package cream cheese
1 tablespoon lemon juice
⅛ teaspoon salt
⅓ cup mayonnaise
1 cup chopped celery

Soften one envelope plus 1½ teaspoons gelatin in ½ cup cranberry juice. Heat remaining cranberry juice; dissolve gelatin in hot juice. Chill till slightly thickened. Drain peaches, saving syrup. Coarsely chop peaches and add with walnuts to cranberry mixture. Pour into six 6-ounce molds. Chill. Soften remaining 1½ teaspoons gelatin in water; dissolve in hot peach syrup. Chill till slightly thickened. Stir cream cheese with lemon juice and salt till smooth. Blend in mayonnaise; add celery. Stir syrup into cheese mixture; spoon over cranberry layer in molds. Chill till firm. Unmold on salad greens; top with dollop of mayonnaise and a walnut half. Makes six servings.

*Mock Seafood Salad. Wash, scrape and coarsely shred 2 large raw parsnips. Toss with 3 tablespoons French Dressing. Add 1 cup sliced celery, ½ cup chopped Diamond Walnuts, 12 stuffed olives, sliced, 3 hard cooked eggs, chopped, onion and seasonings to taste. Moisten with mayonnaise. Makes six servings that taste like crab or lobster.*

## PARTY-STYLE WALDORF

*Try this new way with an old favorite.*

1 3-ounce package lemon-flavored gelatin
1 large unpeeled apple
2 teaspoons lemon juice
½ cup chopped Diamond Walnuts
½ cup miniature marshmallows
⅓ cup chopped celery
Mayonnaise

Prepare gelatin as package directs. Chill till syrupy. Cut enough thin apple wedges to fit the bottom of a 1-quart mold. Dice remaining apple and sprinkle with lemon juice. Arrange apple wedges in mold, unpeeled side out. Sprinkle in one tablespoon of walnuts and a few of the marshmallows. Cover with ⅓ cup gelatin. Chill till firm. To remaining gelatin, add diced apple, remaining walnuts, marshmallows, celery and ½ cup mayonnaise. Pour into the mold. Chill till firm. Unmold on lettuce and serve with additional mayonnaise and walnuts. Makes six servings.

## WALNUT JEWEL SALAD

*A bright, sunny, shimmering mixture that tastes as good as it looks.*

1 3-ounce package pineapple-flavored gelatin
1 cup hot water
½ teaspoon salt
1 cup cold liquid (drained pineapple syrup plus water)
1 cup chopped raw cranberries
½ cup canned crushed pineapple, drained
½ cup diced celery
½ cup chopped Diamond Walnuts

Dissolve gelatin in hot water. Add salt and cold water-drained pineapple syrup mixture. Chill until slightly thickened. Fold in remaining ingredients. Turn into a 1-quart mold or into eight individual molds. Chill until firm. Unmold onto bed of crisp lettuce, decorate with additional walnut halves or pieces and serve with sour cream or dressing of your choice. Makes eight servings.



# APPETIZERS

From simple to sumptuous, from make-aheads to oven-hots—a superb collection! When the recipe calls for toasting walnuts, see page 3.

## MEXICAN WALNUT SPREAD

*Invitingly bright in color and flavor.*

2 hard cooked eggs
½ cup finely chopped toasted Diamond Walnuts
1 cup grated sharp cheddar cheese
½ cup finely chopped green onion
¼ cup finely chopped green olives
3 tablespoons chili sauce

Chop hard cooked eggs fine as possible; combine with remaining ingredients and blend well. Chill. Use as a spread for crisp crackers, or to top small toasted rounds and triangles of toast; then run under broiler to melt cheese. Good also as a stuffing for bite-sized rolls; wrap in foil and heat at 400 degrees about 10 minutes. Makes about 1½ cups.

## WALNUT FIREBALLS

*So easy—with just four ingredients.*

2 3-ounce packages cream cheese with chives
1½ teaspoons prepared horseradish
½ cup finely chopped Diamond Walnuts
1 cup finely minced spiced pressed beef

Cream cheese with horseradish; stir in chopped walnuts. Shape into 24 small balls and roll each in the minced pressed beef. Chill. Serve impaled on toothpicks. Makes 24 balls.

## WALNUT MEAT MINIATURES

*A cocktail version of an old Scandinavian recipe. The walnuts and applesauce make it unusually delicious.*

1 pound lean ground beef
½ cup soda cracker crumbs
½ cup finely chopped Diamond Walnuts
¼ cup applesauce
½ teaspoon salt
⅛ teaspoon pepper
⅛ teaspoon nutmeg
2 tablespoons shortening
2 tablespoons all-purpose flour
1½ cups bouillon
Salt and pepper to taste

Mix meat, crumbs, walnuts and applesauce together. Season with salt, pepper and nutmeg. Shape meat lightly into small, 1-inch, bite-size cocktail balls. Brown meat in shortening; remove from pan and set aside. Blend flour into cooking fat and meat drippings. Add bouillon, season to taste and cook until mixture thickens to gravy consistency. Add meat and continue cooking, at simmering temperature, for 20 to 25 minutes, or until meat is thoroughly cooked. Makes approximately 100 small cocktail meat balls to serve hot, on picks, from chafing dish.

## GINGERED BEEF PASTRIES

*Toasted walnuts for texture interest. Ginger plus curry for an unusual seasoning accent.*

2 tablespoons butter
½ teaspoon curry powder
¾ cup ground lean beef (about ⅓ pound)
1 tablespoon finely chopped onion
½ teaspoon garlic salt
1 cup finely chopped toasted Diamond Walnuts
1 tablespoon finely chopped preserved ginger (or ½ teaspoon powdered ginger)
48 pastry rounds (2½-inches in diameter)
Seasoned salt

Melt butter with curry powder; add beef, onion and garlic salt. Cook, stirring, until beef loses its pink color. Remove from heat; add walnuts and ginger. Cool slightly. Pile generously in center of half the pastry rounds. Top each with a second round. Press edges lightly to seal. Prick tops with tines of fork and sprinkle each pastry with seasoned salt. Bake at 450 degrees, 12 to 15 minutes, or until crisp and golden brown. Serve hot or cold. Makes two dozen rounds.

PASTRY

2 cups sifted all-purpose flour
1 teaspoon seasoned salt
¾ cup shortening
4 or 5 tablespoons cold milk or water

Resift flour with salt into mixing bowl. Cut in shortening until in fine pieces. Add just enough milk or water to hold mixture together. Roll dough to about ⅜-inch thickness. Cut into 48 rounds using a fluted or plain-edged cutter, about 2½-inches in diameter.

## WALNUT PÂTÉ TURNOVERS

*Elegant chicken liver hors d'oeuvres. Use a blender to make this recipe the easy way.*

3 green onions, chopped
1 tablespoon butter
½ pound chicken livers
⅓ cup chicken broth
3 tablespoons white wine
¾ teaspoon salt
⅛ teaspoon white pepper
Dash each nutmeg, allspice, cayenne
¼ cup butter, melted
¼ cup heavy cream
1 cup finely chopped toasted Diamond Walnuts
Pastry

Cook onions slowly in one tablespoon butter until soft but not browned. Add chicken livers and brown lightly. Add broth, wine, salt, pepper and spices, and simmer about 10 minutes, until livers are no longer pink inside. Turn mixture, including liquid, into blender, and blend until smooth. Add melted butter and cream and blend well. Turn out, cool, and stir in walnuts. Roll pastry very thin and cut into 2½-inch squares. Place a scant teaspoon pâté onto each square, moisten edges of pastry, fold over to make triangles, and press edges firmly together. Prick top of each turnover. Bake at 425 degrees about 10 minutes, until pastry is nicely browned. Serve hot or cold. Makes about six dozen turnovers.

*"Juglans Regia" is the botanical name for the Persian walnut, the familiar species on this book cover, and what is now called the California walnut.*

## DEVILED CHICKEN BONBONS

*Make up ahead and chill in refrigerator until serving time.*

1 cup coarsely ground or finely chopped toasted Diamond Walnuts
1 cup coarsely ground or finely chopped cooked chicken or turkey
1 tablespoon finely chopped onion
2 tablespoons finely chopped canned green chile or pimiento
¼ teaspoon salt
⅛ teaspoon Tabasco sauce
½ cup canned cream of mushroom soup

Combine ¼ cup of the walnuts with all remaining ingredients, mixing until thoroughly blended. Form into small balls, using about two teaspoons of the mixture for each ball. Roll balls in remaining walnuts. Cover and chill an hour or longer before serving. Makes two dozen small bonbons.

## PARMESAN GARLIC DIP

*A favorite with fans of this fine cheese.*

½ cup undiluted evaporated milk
1 8-ounce package cream cheese, softened
¾ cup finely chopped Diamond Walnuts
2 teaspoons freshly grated onion
¼ teaspoon garlic powder
1 teaspoon Worcestershire sauce
¼ cup grated Parmesan cheese

Add the evaporated milk gradually to the softened cream cheese. Blend in the remaining ingredients. Serve with crackers, chips or crisp raw vegetables. Makes two cups dip.

## WALNUT WHIZZERS

*Delicious! Bake in the form of appetizer balls or a long roll to be sliced.*

½ cup soft butter
2 cups grated sharp cheddar cheese
1½ cups all-purpose flour
1 teaspoon baking powder
1 teaspoon celery salt
½ teaspoon dried parsley
¼ teaspoon dried mustard
½ cup finely chopped Diamond Walnuts
4 slices crumbled, crisply cooked bacon
1 egg, beaten
½ cup finely chopped Diamond Walnuts for coating

Combine all but last ingredient in order given, mixing with hands, if necessary, to blend thoroughly. Form four dozen small balls and roll each in coating of finely chopped walnuts; or shape mixture into a 12-inch long roll and coat with the finely chopped walnuts. Slice into ¼-inch thick rounds; reshape, if necessary, with hands. Place balls or rounds on greased cookie sheet and bake at 350 degrees for about 15 minutes. Makes four dozen "whizzers."

## PARTY CHEESE BALL

*Very attractive—very good!*

3 to 5-ounces Roquefort cheese
1 8-ounce package cream cheese
¼ teaspoon garlic salt
1 tablespoon chopped green pepper
1 tablespoon chopped pimiento
½ cup chopped toasted Diamond Walnuts

Blend cheeses; stir in garlic salt, pimiento and green pepper. Chill till firm. Shape into a ball. Roll in toasted walnuts. Chill till serving time. Serve with crackers. Makes one 3-inch ball.

## ROQUEFORT COCKTAIL COOKIES

*A refrigerated cocktail cookie—short, rich and beautifully seasoned.*

2¼ cups sifted all-purpose flour
½ cup sifted powdered sugar
½ teaspoon salt
½ teaspoon white pepper
1 cup butter or margarine
1 cup grated or crumbled Roquefort cheese
3 tablespoons sherry
1⅔ cups finely chopped toasted Diamond Walnuts

Sift flour with sugar, salt and pepper. Cut in butter to make very fine particles. Add cheese and mix well. Sprinkle sherry over mixture and blend to a stiff dough. Add one cup walnuts and mix well. Shape dough into two 10-inch rolls. Roll in remaining walnuts to coat rolls, pressing walnuts firmly into dough. Wrap in waxed paper or plastic film and chill thoroughly. With very sharp thin-bladed knife cut into ¼-inch slices. Place on lightly greased cookie sheets. Bake at 400 degrees about eight minutes, until lightly browned. Cool on wire racks. Makes about 80 cookies.

## WALNUT CHEESE BOWL

*Serve with assorted crackers or apple wedges.*

1 10½-ounce baby Gouda cheese
½ cup crumbled Roquefort cheese
1 3-ounce package cream cheese
2 tablespoons soft butter
½ teaspoon celery seed
⅛ teaspoon dried dill
1 tablespoon mayonnaise
2 tablespoons brandy
½ cup chopped toasted Diamond Walnuts

Cut a thin slice from top of the Gouda. Scoop out inside, leaving about ¼-inch bowl or shell. Grate cheese taken from inside (will measure about 1½ cups). Combine with Roquefort and cream cheese, butter, celery seed, dill and mayonnaise. Beat until smooth and well blended. Stir in brandy and all but one tablespoon of the walnuts. Refill the cheese bowl, piling mixture high. (Save any extra mixture for refilling the bowl later.) Sprinkle remaining walnuts on top, cover and chill until ready to serve. Makes 1¾ cups.

## STUFFED MUSHROOMS MONTEREY

*Superb combination of flavors and textures for an elegant party appetizer.*

24 large (jumbo size) fresh mushrooms
2 tablespoons butter
¼ cup dry white table wine
1 6-ounce can (¾ cup) Hollandaise sauce
¼ cup dairy sour cream
1 tablespoon lemon juice
¼ teaspoon crumbled dried tarragon
2 cups fresh Dungeness crab or canned crab meat
24 Diamond Walnut halves

Pull stems from mushrooms and save for another purpose. Simmer mushrooms in a mixture of butter and wine for five minutes, or until tender. Mix together the Hollandaise, sour cream, lemon juice, and tarragon. Add crab and toss lightly. Pile into steamed mushroom caps and top with a walnut. Bake at 400 degrees for five minutes, or until hot through and walnut is lightly toasted. Makes 24 appetizers.



## SHRIMP-ORANGE-WALNUT COCKTAIL

*A beautiful first course, and the unusual flavor combination rates raves! To garlic-toast the walnuts, see page 3.*

½ cup garlic-toasted Diamond Walnuts in large pieces
1 pound shrimp, cooked and cleaned
1 cup sliced celery
3 large oranges, pared and segmented
½ cup French dressing
Garlic salt
Watercress for garnish

Marinate walnuts, shrimp, celery and orange segments in dressing for 30 minutes. Arrange in cocktail glasses and sprinkle lightly with garlic salt. Garnish with watercress. Makes four to six servings.

## WALNUT MYSTERY BONBONS

*Little—but oh my!*

36 pitted ripe olives, stuffed green olives and pickled onions (assorted mixture),
1 8-ounce package cream cheese
1 teaspoon prepared horseradish
⅛ teaspoon dried dill
½ teaspoon seasoned salt
1 cup finely chopped plain or toasted Diamond Walnuts

Dry the olives and pickled onions. Beat cheese to soften; beat in horseradish, dill and seasoned salt. Cover olives and onions with thin coating of seasoned cheese. Roll each bonbon in chopped walnuts to cover. Chill until ready to serve. Makes three dozen bonbons.

## SMOKEY WALNUT-EGG SPREAD

*Hickory liquid smoke and dried dill add unusually good flavor accents.*

4 green onions
1 tablespoon butter
6 hard cooked eggs, quartered
⅓ cup mayonnaise
2 teaspoons prepared mustard
¼ teaspoon hickory liquid smoke*
¼ teaspoon dried dill
3 dashes Tabasco sauce
½ teaspoon powdered mushrooms (optional)
½ teaspoon salt
¾ cup chopped Diamond Walnuts

Trim off from onions all but about two inches of the green ends. Sauté onions in butter until soft but not browned. Place eggs, onion mixture, mayonnaise and all seasonings in blender. Whirl until smooth. Turn out into serving bowl. Stir in walnuts. Chill. (If you don't have a blender, chop onions fine before sautéing; mash or sieve the egg yolks; chop the whites fine. Then mix all ingredients together.) Makes 1¾ cups.

*If hickory liquid smoke is not available, omit the ½ teaspoon salt called for in recipe, and substitute ½ teaspoon of hickory smoked salt.

*Barbecued Walnuts. Stir 4 cups of Diamond Walnuts into a mixture of 2 tablespoons melted butter, ¼ cup Worcestershire sauce, 1 tablespoon catsup, two dashes Tabasco sauce. Spread in glass baking dish, toast at 400 degrees about 20 minutes, stirring often. Turn out on paper towel; sprinkle with 2 teaspoons salt. Serve warm or cool.*

## SMOKED TURKEY-WALNUT PÂTÉ

*Serve pâté with crisp crackers or cocktail rye bread.*

2 cups toasted Diamond Walnut pieces
4 cups (1 quart) small pieces cooked turkey
½ cup soft butter
2 tablespoons finely chopped onion
¼ teaspoon hickory liquid smoke
1 teaspoon hickory smoked salt
½ cup mayonnaise

Grind 1½ cups of the toasted walnuts together with the turkey, using fine blade of grinder. Combine with butter, onion, liquid smoke, smoked salt and mayonnaise. Beat until thoroughly blended. Cover and refrigerate several hours to blend flavors. Pile into serving container. Chop remaining ½ cup toasted walnuts. Sprinkle over top of pâté. Makes about 3½ cups.

## WALNUT DUXELLE PUFFS

*Filling may also be used as a spread or served in tiny tart shells.*

4 cups finely chopped fresh mushrooms
½ cup chopped green onion
¼ teaspoon powdered thyme
1 tablespoon butter
¾ teaspoon salt
⅓ cup dry sherry
1 8-ounce package cream cheese
1 cup chopped toasted Diamond Walnuts
¼ cup chopped parsley
Miniature cream puffs

Cook mushrooms, onion and thyme with butter until onion is transparent, stirring frequently. Add salt and sherry and cook until liquid is almost completely evaporated. Remove from heat and cool. Soften cream cheese and mix with mushroom mixture. Just before serving, blend in walnuts and parsley. Heap into split miniature cream puffs.

# MAIN DISHES And specialties, too!

Now's the time and here's the place to discover how much interest walnuts can add to hot entrées and vegetables.

## VEAL CHOPS SUPREME

*Chops are topped with a pâté of liver, ground walnuts and sour cream, then cooked in wine.*

8 large veal chops
2 tablespoons butter or margarine
Salt and pepper to taste
¼ teaspoon crumbled dried marjoram
¾ cup dry white table wine
½ pint dairy sour cream
1 3-ounce can liver spread
¾ cup ground Diamond Walnuts
Salt to taste
Hot buttered green noodles
Seedless grapes or hot crab apples for garnish
Diamond Walnut halves

Brown chops well on both sides in melted butter. Sprinkle with salt, pepper and marjoram; pour in ½ cup of the wine. Cover and simmer slowly for 15 minutes, or until chops are tender. Meanwhile, in top of double boiler, mix together sour cream, liver spread, ground walnuts and the remaining ¼ cup wine. Place over hot water and heat until hot through. Season with salt to taste. At serving time, turn noodles out on a hot platter; arrange chops over them. Pour wine drippings from cooking chops into the walnut sauce and stir to blend. Spoon sauce over chops and noodles. Garnish with grapes and walnut halves. Makes eight servings.

## SHRIMP WALNUT RABBIT

*A distinctive rabbit to serve in patty shells, toast cups, or over waffles.*

1 thinly sliced green onion
1 cup thinly sliced celery
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
½ teaspoon salt
1 cup milk
Dash cayenne
2 tablespoons dry white wine
½ cup grated cheddar cheese
1 cup cleaned cooked shrimp
½ cup coarsely chopped Diamond Walnuts

Cook onion and celery slowly in butter or margarine for five minutes. Blend in flour and salt. Add milk; cook, stirring, until mixture boils and is thickened. Stir in cayenne, wine and cheese. Add shrimp and walnuts, and heat thoroughly, but do not boil. Serve over waffles or cornbread squares, in toast cups, or baked, frozen patty shells. Makes four servings.

*Noteworthy. Toasted Diamond Walnuts—plain or garlic-salted—are delicious in almost all creamed dishes. Try them in creamed chicken, seafood and vegetables. For another treat, sprinkle them on pizza (frozen or home-made) just before baking.*

## STUFFED CHICKEN LEGS

*Takes time but it's mighty good. The chicken or turkey legs are cooked, then stuffed with walnut dressing and browned or baked.*

12 chicken legs (fryer size)
1½ cups soft bread crumbs
¼ cup raisins
½ teaspoon cinnamon
½ teaspoon parsley
¼ teaspoon celery salt
⅛ teaspoon sage
3 tablespoons butter or margarine
¼ cup finely chopped green onion
½ cup finely chopped Diamond Walnuts
2 teaspoons sherry
1 egg, lightly beaten
Flour or ¾ cup finely ground Diamond Walnuts

Simmer chicken legs, in small amount salted water in covered pan, until tender (about 45 minutes). Cool. Using sharp, pointed paring knife, loosen meat from bone at top and bottom. Using a twisting motion, remove bone by pulling up through the leg. Combine bread crumbs, raisins and seasonings. Melt butter and gently cook the chopped onion and walnuts until onion is tender. Add with sherry to bread crumbs. Stuff de-boned chicken legs. Dip each leg in lightly beaten egg, mixed with small amount of water. Roll in flour or very finely ground walnuts (about ¾ cup finely ground walnuts will adequately coat 12 chicken legs). Brown slowly in melted butter or margarine in frying pan; or place in casserole, dot with butter and heat in oven at 350 degrees, until stuffing is hot. Allow three stuffed legs per serving. Makes four servings.

## CARROTS ÉLÉGANTE

*Very unusual—very delicious!*

¼ cup granulated sugar
1½ teaspoons cornstarch
2 tablespoons lemon juice
2 tablespoons water
1 tablespoon soy sauce
1 pound carrots
2 to 3 tablespoons salad oil
½ green pepper
½ cup Diamond Walnut halves or large pieces

Combine sugar, cornstarch, lemon juice, water and soy sauce in small saucepan. Bring to a boil, stirring, and cook about one minute, until thick and clear; set aside. Pare carrots and cut into 2-inch, finger-sized pieces. Place in saucepan that has a tight fitting lid. Pour on oil; stir well. Cover and cook on low heat about 20 minutes. Remove seeds from green pepper and cut into 2-inch long, thin strips. Add to carrots with sauce and continue to cook five minutes. Stir in walnuts and cook five minutes. Makes four servings.

## WALNUT SHERRIED ONIONS

*A distinctive onion dish made with walnuts and sherry.*

2 tablespoons butter or margarine
2 tablespoons all-purpose flour
½ teaspoon salt
1 cup milk
1 tablespoon sherry
1 pound small white onions, cooked
¼ cup coarsely broken Diamond Walnuts

Melt butter and blend in flour and salt. Add milk; cook, stirring until mixture boils thoroughly. Blend in sherry. Add onions and heat thoroughly. Stir walnuts into mixture. Makes four servings.

## BAKED HALIBUT WITH WALNUTS AU GRATIN

*Company flavor—and so easy!*

1½ pounds fresh or frozen halibut steaks
Salt and pepper
Juice of one lemon
1 cup finely chopped toasted Diamond Walnuts
1 cup grated sharp cheddar cheese
¼ cup milk
½ cup dry bread crumbs
1 tablespoon butter or margarine

Place fish on a well greased sheet of heavy-duty aluminum foil. Sprinkle with salt, pepper and lemon juice. Combine walnuts, grated cheese and milk; spread on top of fish. Sprinkle with bread crumbs and dot with butter. Wrap fish tightly with aluminum foil, sealing ends and top with double folds. Bake at 400 degrees, 30 to 40 minutes, until fish is tender and flaky. Makes four servings.

## VEAL ROLLS WITH RICE STUFFING

*Walnuts are wonderful in this rice stuffing for veal rolls. Beef round or flank steak may also be used.*

⅓ cup regular uncooked white or brown rice
½ cup thinly sliced celery
3 tablespoons finely chopped onion
2 tablespoons butter or margarine
1 cup chicken broth
½ cup coarsely chopped Diamond Walnuts
4 to 6 thinly sliced veal steaks (about ⅛-inch thick and cut to roll up)
2 tablespoons butter or margarine
¼ teaspoon crumbled dried oregano
½ teaspoon salt
¼ cup rosé wine

Brown rice, celery and onion in butter until golden. Pour in broth. Cover and simmer until rice is tender, about 20 minutes. Let cool until cool enough to handle, then stir in walnuts and pile on top of steaks. Roll up and tie with string or skewer with toothpicks. Brown meat rolls in butter, turning to brown all sides. Sprinkle with oregano and salt. Pour in ¼ cup water just to pick up the drippings. Add wine, cover and simmer 10 minutes, or until meat is tender. (If you wish to thicken drippings for gravy, you will need to add more water and wine to make more stock.) Makes four to six servings.

## EGGS À LA QUEEN

*Delightful for a light supper. To toast walnuts, see page 3.*

3 tablespoons butter or margarine
3 tablespoons all-purpose flour
1 teaspoon salt
2 cups milk
1 teaspoon prepared mustard
1 cup grated cheddar cheese
1 3-ounce can mushrooms, drained
1 tablespoon chopped parsley
1 tablespoon diced pimiento
½ cup coarsely chopped toasted Diamond Walnuts
6 hard cooked eggs
Toast

Melt butter and blend in flour and salt. Add milk; cook and stir until mixture boils and is thickened. Add mustard and cheese, and stir over low heat until cheese is melted. Blend in mushrooms, parsley, pimiento and walnuts. Slice eggs and add to sauce. Serve hot on crisp toast. Makes four servings.



## CHINESE CHICKEN AND WALNUTS

*An easy version of an Oriental favorite —just right for buffet suppers. To toast walnuts, see page 3.*

1 medium sliced onion
1 green pepper, cut in strips
3 tablespoons butter, melted
2 to 3 cups coarsely cut cooked chicken (or turkey)
1 3-ounce can mushrooms
1 cup sliced celery
2 tablespoons cornstarch
2 cups chicken broth
½ cup Chablis or other white table wine
Dash of white pepper
2 to 3 tablespoons soy sauce
1 cup toasted Diamond Walnut halves or pieces

Cook onion and green pepper in butter two or three minutes. Add chicken and drained mushrooms (save liquid). Cook slowly about 10 minutes. Add celery. Mix cornstarch with ¼ cup of the cold broth. Add rest of broth, wine, and mushroom liquid to chicken mixture. When this is hot, stir in cornstarch and broth, and cook, stirring gently, until sauce is bubbling hot and looks clear. Add pepper and soy sauce to taste. Cook slowly five to 10 minutes longer, until slightly thickened. Stir in the toasted walnuts. Serve with hot, fluffy steamed rice. Makes six servings.

*Scrumptious Squash. In double boiler, combine 1½ cups cooked squash, 2 tablespoons butter, 1 tablespoon each cream and finely chopped onion, ½ teaspoon salt, and nutmeg to taste. Cover; heat over boiling water, stirring occasionally. When hot, beat with spoon; stir in ½ cup Diamond Walnuts. Makes four servings.*

## WALNUT GOURMET GREEN BEANS

*Green beans a new way and just great —especially with a ham dinner.*

1 pound green beans
⅓ cup chopped Diamond Walnuts
1 10½-ounce can cream of mushroom soup
1 cup soft bread crumbs
1 tablespoon melted butter or margarine

Cook beans in small amount of salted water until barely tender. Drain. Mix walnuts with the undiluted soup and beans. Turn into a greased 1-quart casserole. Toss crumbs with butter and sprinkle over top. Bake at 375 degrees, 20 to 25 minutes, until top is browned. Makes four servings.

## WALNUT STUFFING BALLS

*These can take the place of bread or of potatoes at a feast. Wonderful with barbecued chicken or turkey, too.*

4 to 5 cups soft white bread crumbs or cubes
1 cup chopped Diamond Walnuts
1 teaspoon salt
½ teaspoon poultry seasoning
¼ teaspoon pepper
½ cup chopped celery
½ cup chopped parsley
2 to 4 tablespoons chopped onion
½ cup butter or margarine
¼ to ½ cup giblet stock

Toss crumbs, walnuts, seasonings, celery and parsley together. Cook onion briefly in the butter; add to crumbs. Add just enough stock to moisten so the mixture will hold together when pressed in hand. Shape into 2-inch balls on greased cookie sheet. Bake at 375 degrees for 20 minutes, or until crisp and brown. Makes six servings.

## CARAMEL SWEET POTATOES

*The potatoes are candied and flamed in brandy. Feastworthy!*

½ cup Diamond Walnut halves and pieces
⅓ cup butter
1 cup brown sugar, packed
½ teaspoon salt
½ cup orange juice
6 medium sweet potatoes, cooked
⅓ cup brandy

Sauté walnuts in melted butter, over moderate heat, until lightly toasted; remove walnuts from skillet. Add brown sugar, salt and orange juice to butter remaining in pan. Bring to a boil; boil three or four minutes. Peel and halve sweet potatoes. Add to syrup along with walnuts. Heat gently, basting with syrup. Heat brandy over water; pour over potatoes and flame. Makes six servings.

## SAUCY WALNUT ASPARAGUS

*An unusual, creamy cheese sauce for asparagus and other green vegetables.*

¼ pound Swiss or cheddar cheese, grated
¼ cup whipping cream
1 teaspoon grated onion
¼ teaspoon dry mustard
¼ teaspoon Worcestershire sauce
Salt
⅓ cup chopped Diamond Walnuts
1 14½-ounce can asparagus

Blend cheese, cream, onion, mustard and Worcestershire sauce in top of double boiler. Place over hot water until melted and creamy; stir occasionally to blend. Season with salt to taste; add walnuts. Heat asparagus in its own liquid; drain and serve hot with sauce. Makes four servings.

## ITALIAN-STYLE MEAT PATTIES

*A company-style, budget dinner. The good filling is sandwiched between two meat patties.*

2 pounds ground raw meat (combined beef, veal and pork)
4 eggs
½ cup grated Parmesan cheese
2 tablespoons all-purpose flour
1 teaspoon salt
¼ teaspoon pepper

Combine ingredients and divide into 16 equal portions; shape each into a thin patty about four inches in diameter. Half of these will be used as bottom patties to be covered with filling; the remainder will be tops.

FILLING

8 thin slices cooked ham
¾ cup grated Swiss cheese
½ cup finely chopped Diamond Walnuts
2 eggs
Flour

On each of the bottom patties, place slice of ham (cutting ham to fit if necessary), one heaping tablespoon cheese and one tablespoon walnuts. Cover with remaining patties, pinching edges to seal. Refrigerate until one hour before serving time. Then beat eggs with two tablespoons water and dip each patty first into eggs, then into flour, coating both sides. Brown well in heavy pan in melted butter or shortening. Cover and cook on low heat on top of range, or bake at 350 degrees for 45 minutes. A little water may be added to pan if needed. Makes eight servings.

## WALNUT LIMA BEAN LOAF

*Excellent meatless main dish and so tasty served with this Onion Sauce. Good also with a tomato or cheese sauce. To toast walnuts, see page 3.*

2 cups cooked baby lima beans (chopped large lima beans may be used)
1 cup bread crumbs
2 tablespoons melted butter or margarine
2 tablespoons chopped green pepper
¼ cup chopped onion
1 cup finely chopped toasted Diamond Walnuts
¼ teaspoon pepper
½ teaspoon salt
2 eggs, well beaten
½ cup cream
1 bouillon cube
1 cup hot water

Combine lima beans, bread crumbs, butter or margarine, green pepper, chopped onion, walnuts and seasonings. Mix eggs with the cream; stir into the lima bean mixture and toss lightly. Pour into a well greased 9 x 5 x 3-inch pan. Bake at 350 degrees for one hour, basting frequently with water in which bouillon cube has been dissolved. Before serving, pour Onion Sauce over loaf.

ONION SAUCE

2 tablespoons butter or margarine
3 tablespoons chopped onion
1½ tablespoons all-purpose flour
¼ teaspoon salt
⅛ teaspoon pepper
1¼ cups milk

Melt butter or margarine in saucepan. Sauté onions until tender. Blend flour into butter and onions. Stir in seasonings and milk. Stir until well blended. Bring to a slow boil, stirring constantly. Simmer 10 minutes. Pour over loaf. Makes four servings.

## RHUBARB WALNUT CONSERVE

*Unusual—and very delicious!*

1 pound rhubarb, trimmed and cut in ½-inch pieces
1 cup crushed pineapple with juice
½ cup raisins
1 cup honey
¾ cup granulated sugar
Grated peel and juice of half large orange
½ cup chopped Diamond Walnuts

Combine all ingredients except walnuts; let stand ½ hour. Bring rhubarb mixture to boil and boil, uncovered, 20 minutes, stirring frequently. Add walnuts and continue boiling until thickened. Pour into hot, sterilized jars; cool slightly and seal. Makes about four cups conserve.

## WALNUT CURRY SAUCE

*This sauce does wonders for carrots or green beans.*

¼ cup butter
1½ teaspoons curry powder
2 tablespoons finely chopped onion
3 tablespoons sifted all-purpose flour
½ teaspoon seasoned salt
¾ cup chicken broth
¾ cup light cream
2 teaspoons lemon juice
½ cup chopped plain or toasted Diamond Walnuts
1 quart hot cooked vegetables such as carrots or green beans

Measure butter and curry powder into a small saucepan or skillet; heat until butter melts. Add onion and cook slowly until soft but not browned. Blend in flour and salt. Slowly stir in broth, then cream. Cook and stir until sauce boils and thickens; lower heat and simmer one or two minutes. Add lemon juice and walnuts. Combine sauce with hot cooked vegetables; top with additional walnuts. Makes six servings.



# GOURMET

Main course dish or dessert, these are choice recipes for sophisticated tastes. Each will please the eye as well as the palate of any gourmet.

## WALNUT VEGETABLE MADRILÈNE

*A jellied "soup-salad" for an elegant first course. Or serve with crusty bread and cheese as a warm weather entrée. To toast walnuts, see page 3.*

1 10½-ounce can beef consommé
1 14-ounce can clear chicken broth
1 16-ounce can stewed tomatoes
½ cup coarsely shredded carrots
3 pepper corns
½ teaspoon dry basil leaves
2 envelopes (2 tablespoons) unflavored gelatin
½ cup cold water
2 teaspoons lemon juice
¼ to ⅓ cup dry sherry
1 medium avocado, cubed
Lemon juice
Salt
1 cup sliced celery
½ cup chopped plain or toasted Diamond Walnuts
Sour cream

Simmer first six ingredients together 45 minutes. Soften gelatin in cold water. Strain hot soup through fine sieve (or double layer of damp cheese cloth) over gelatin; stir till dissolved. Stir in lemon juice and sherry. Chill till set. To serve, cut and sprinkle avocado with lemon juice and salt; mix with celery and walnuts. Beat chilled soup with fork. In tall glasses or soup cups, alternate layers of jellied soup and walnut mixture. Top with sour cream and a walnut half. Makes six servings.

## WALNUT-WILD RICE CASSEROLE

*A savory, gourmet casserole, specially good served with chicken.*

1 bunch green onions, finely sliced (white part only)
1 cup chopped celery
2 tablespoons butter or margarine
1 cup uncooked wild rice
2 10½-ounce cans cream of mushroom soup
1 4-ounce can sliced mushrooms, drained
2 pimientos, chopped
1½ cups grated Swiss cheese
3 tablespoons pale dry sherry
¾ cup chopped Diamond Walnuts

Sauté onions and celery in butter until soft. Wash rice in cold water and add. Stir in soup, sliced mushrooms, pimiento, cheese, sherry and walnuts. Mix well. Turn into a greased 3-quart casserole. Cover. Bake at 325 degrees for 1¼ hours, or until rice is tender. Makes six to eight servings.

*Peaches Jubilant. Marinate canned cling peach halves in half syrup, half bourbon. Serve, undrained, topped with ice cream, or whipped cream flavored with Angostura bitters. Top with chopped toasted Diamond Walnuts.*

## COFFEE AND CREAM DE CACAO DELIGHT

*A heavenly pudding, worthy of your most elegant sherbet or parfait glasses.*

1 cup chopped Diamond Walnuts
1 cup milk
8 ounces marshmallows
1 pint (2 cups) whipping cream
½ cup cream de cacao
1 tablespoon instant coffee
Diamond Walnut halves

Butter a 9-inch square pan and sprinkle with chopped walnuts. Melt marshmallows in milk over hot water. Cool. Whip cream and fold into marshmallow mixture. Fold in creme de cacao and instant coffee. Pour into pan; decorate with the walnut halves. Chill overnight. Cut in squares to serve. Makes eight servings.

## WALNUT FRUIT GOURMET

*Instant transformation from fruit cocktail to a light and lovely dessert. To toast walnuts, see page 3.*

½ cup chopped toasted Diamond Walnuts
2 cups chilled, drained fruit cocktail
½ pint dairy sour cream
1 tablespoon maple syrup

Combine walnuts and fruit cocktail. Stir in sour cream and maple syrup. Makes four to six servings.

*Walnut Wonders. Sandwich between two Diamond Walnut halves a mixture of cream cheese with Roquefort, to taste. Delicious for hors d'oeuvres or as a garnish for any kind of salad.*

## FROZEN FRUIT RING

*Colorful, smooth and creamy—a subtly flavored dessert. To toast walnuts, see page 3.*

¼ cup pale dry sherry or apple juice
⅓ cup raisins
⅓ cup chopped dates
1 3¾-ounce package vanilla instant pudding
1½ cups milk
½ pint (1 cup) whipping cream
½ teaspoon vanilla
½ cup canned crushed pineapple, well drained
⅓ cup pomegranate seeds or ⅓ cup finely chopped candied cherries
⅓ cup flaked coconut
½ cup finely chopped toasted Diamond Walnuts
Diamond Walnut halves and fruits for decorating

Pour sherry or apple juice over raisins and dates; let stand until raisins are plumped. Pour pudding mix into milk, beat just until blended and let stand until nearly set. Whip cream until stiff and fold into the pudding. Stir in vanilla, the fruits, coconut, walnuts and any remaining sherry or apple juice. Decorate the bottom of a 9-inch ring mold with walnut halves, pomegranate seeds and date halves. Carefully spoon in pudding mixture. Cover top with foil. Place in freezer and freeze until firm. To serve, dip mold in lukewarm water and invert on a platter. Makes eight servings.

## WALNUT-PEACH CHEESE CAKE

*A real peach of a recipe. The crunchy walnuts enhance flavor and texture.*

CRUST

1 cup sifted all-purpose flour
½ cup finely chopped Diamond Walnuts
2 tablespoons granulated sugar
¼ teaspoon salt
6 tablespoons butter
1 egg yolk
1 teaspoon vanilla

Combine flour, walnuts, sugar and salt; cut in butter as for pastry. Beat egg yolk and vanilla lightly with fork; add to dough and work in with fingers. Shape mixture into a ball; pat out to fit bottom of ungreased 9-inch square cake pan, bringing crust up sides of pan about one inch. Bake at 425 degrees 12 to 15 minutes. Cool. Reduce oven to 250 degrees.

FILLING

1 pound cream cheese (or two 8-ounce packages)
¾ cup powdered sugar
2 eggs, separated
2 tablespoons all-purpose flour
2 tablespoons dairy sour cream
¼ cup lemon juice
2 teaspoons grated lemon peel
1 tablespoon powdered sugar
1 15-ounce can sliced peaches in heavy syrup
About 32 Diamond Walnut halves

Cream the cheese; beat in ¾ cup powdered sugar. Beat in egg yolks, flour, cream, lemon juice and peel. Beat egg whites stiff; beat in one tablespoon powdered sugar; fold into cheese mixture and pour into walnut crust. Bake at 250 degrees for one hour. Cool. Drain peaches; save syrup. Arrange peach slices and walnut halves in attractive design to cover top of cheese cake. Prepare glaze and spoon over fruit and walnuts. Chill several hours. Dip sharp knife in hot water to cut.

GLAZE

¼ cup granulated sugar
1 tablespoon cornstarch
¼ cup syrup from peaches
1 tablespoon brandy

Combine sugar and cornstarch; stir in peach syrup and cook, stirring, to boiling point. Add brandy and boil two minutes. Cool; spoon over peaches and walnuts. Makes eight to 12 servings.

## SHERRIED BUTTERSCOTCH TARTS

*Package pudding is glamorized in this easy recipe, making a light, fluffy filling for tart shells.*

1 4-ounce package butterscotch pudding or pie filling
1½ cups milk
¼ cup sherry
1 egg white
¾ cup chopped Diamond Walnuts
6 to 8 baked 3-inch tart shells
Whipped cream
Diamond Walnut halves

Prepare butterscotch pudding as package directs, but use only the 1½ cups milk. Remove from heat and stir in sherry. Beat egg white just until it stands in peaks; fold into the hot pudding, blending until no trace of egg white remains. Add walnuts. Pour into baked tart shells; cool thoroughly. Top with whipped cream; garnish with walnut halves. Makes six to eight servings.

## WALNUT RUM PUDDING WITH STRAWBERRY SAUCE

*A delicious, molded custard dessert.*

¾ cup granulated sugar
1 envelope (1 tablespoon) unflavored gelatin
1¾ cups milk
4 egg yolks
¼ cup rum or 2 teaspoons rum flavoring
½ cup finely chopped Diamond Walnuts
½ pint (1 cup) whipping cream
1 10-ounce package frozen strawberries
½ cup currant jelly
Whipped cream
Diamond Walnut halves

In top of the double boiler, mix together sugar and gelatin; stir in milk. Place over hot water and heat until milk is scalded. Beat egg yolks until light; blend in part of the milk mixture and return to the double boiler top. Cook over hot water, stirring constantly, until custard is thickened. Cool until syrupy. Stir in rum and chopped walnuts. Whip cream until stiff and fold in. Turn into a 1½-quart pudding mold. Chill until set. For strawberry sauce, let strawberries thaw and puree in a blender or push through a sieve. Heat jelly until melted and blend in. To serve, unmold pudding on a platter, spoon on the strawberry sauce, top with dollops of whipped cream and decorate with walnut halves. Makes six to eight servings.

*There are many delicious and interesting ways to use walnuts in today's trend toward gourmet cooking. One good example is the use of toasted seasoned walnuts for croutons atop soups as well as in tossed green salads.*

## OLD ENGLISH FRUITCAKE

*Delicious! And so unusual when you frost it the traditional English way. A "paste" (a stiff topping) is rolled out like pie crust and fitted over top of cake before the frosting goes on.*

1½ cups mixed light and dark raisins
1 cup currants
¾ cup chopped dates
1 pound mixed candied fruits
½ cup halved candied cherries
2 cups coarsely chopped Diamond Walnuts
2½ cups sifted all-purpose flour
½ teaspoon baking soda
½ teaspoon salt
½ teaspoon cinnamon
½ teaspoon ginger
¼ teaspoon cloves
¼ teaspoon mace
1 cup butter
1 cup brown sugar, packed
4 eggs, unbeaten
½ cup currant jelly
¼ cup molasses
1 tablespoon brandy

Grease two 9 x 5 x 3-inch loaf pans; line with two layers of heavy brown paper, then with two layers of waxed paper, greasing each layer. Or use foil for the lining. Cut paper or foil to fit pans and extend ¾-inch above tops. Mix raisins and currants with dates and candied fruits and walnuts. Resift flour with soda, salt and spices over fruit mixture; mix well. In another bowl, cream butter with sugar until fluffy. Beat in eggs, one at a time, then jelly, molasses and brandy. Pour over first mixture and stir until well blended. Pour into lined pans. Bake three to 3½ hours, or until no mark is left when top is touched lightly with finger. To prevent browning and drying of tops, lay a piece of foil over pans the last half hour. Let



cake cool in pans. Turn out, remove paper and wrap in foil or plastic film. Store in refrigerator. If you wish, unwrap cake occasionally and drizzle a little sherry or brandy over it; rewrap and refrigerate. Makes two loaves. Before serving, add this traditional English topping, if desired.

ENGLISH FRUITCAKE TOPPING

2 eggs
3 cups sifted powdered sugar
Salt
½ teaspoon brandy flavoring or
1 teaspoon brandy
¼ teaspoon lemon juice
¼ teaspoon vanilla
2½ cups very finely ground
Diamond Walnuts

Combine eggs, sugar and salt in top of double boiler. Cook over boiling water, beating constantly, eight to 10 minutes, till light and fluffy. Cool. Stir in flavorings and walnuts. Roll out "paste" on waxed paper, covered with additional powdered sugar, and cut to fit top of cake. Spread top of cake with a little jam and lay topping over it. Frost cake sides and topping with a butter cream frosting flavored with coffee. Decorate with walnut halves.

## COGNAC CHOCOLATE-WALNUT PIE

*A perfect blend of flavors in a rich, creamy filling.*

1 6-ounce package (1 cup) semi-sweet chocolate pieces
5 eggs, separated
¼ cup cognac
½ teaspoon vanilla
⅛ teaspoon each salt and cream of tartar
½ cup granulated sugar
½ pint (1 cup) whipping cream
¾ cup chopped Diamond Walnuts
Graham cracker crust in 9-inch spring form pan
Diamond Walnut halves for decorating

Melt chocolate in top of double boiler over hot, not boiling, water. Beat in egg yolks, one at a time, alternating with cognac, and beat until smooth. Stir in vanilla and remove from heat. Let cool. Beat egg whites with salt and cream of tartar until stiff but not dry; gradually beat in sugar, one tablespoon at a time. Fold a small amount of meringue into chocolate mixture; then fold chocolate mixture into meringue. Whip cream until stiff and fold in half of it; reserve remainder for garnish. Add chopped walnuts. Pile chocolate mixture into a spring form pan lined with a graham cracker crust. Let chill until firm. Before serving, decorate the pie with dollops of whipped cream and walnut halves. Makes eight servings.

*French Bread Gourmet. Mix 1 cup of finely chopped Diamond Walnuts with enough softened butter to make a spreadable paste. Season with garlic salt. Spread on loaf, split lengthwise. Wrap in foil and heat in oven. Serve piping hot.*

## CHICKEN BREASTS FLAMBÉ

*Very elegant and simply delicious, this is an ideal entrée for dining in style. To toast walnuts, see page 3.*

¾ cup all-purpose flour
1 teaspoon salt
½ teaspoon pepper
½ teaspoon rosemary, crushed
½ teaspoon thyme
¼ teaspoon allspice
8 single chicken breasts (or 4 chicken breasts, split)
About ½ cup butter or margarine
¾ cup burgundy or other dry red wine
1 1-pound can pitted dark sweet cherries in heavy syrup
1 cup toasted Diamond Walnut halves and large pieces
¼ cup brandy

Combine flour with seasonings; thoroughly coat each chicken breast; set aside remaining flour mixture. Melt butter in large, heavy frying pan; brown chicken. Add ½ cup of the burgundy and cook, covered, until chicken is tender. Meanwhile, drain juice from cherries into small saucepan, add remaining burgundy and thicken with two tablespoons of the flour used to coat chicken. Cook, stirring, until thickened. Stir in cherries. Pour over hot, cooked chicken, sprinkle with walnuts and gently spoon on all of the brandy but about one teaspoonful. Heat this over a flame and ignite brandy on the chicken. Let flames burn out, and serve. Makes four to eight servings.




## WALNUT RUM TORTE

*An unusual and interesting cake—much like a Rum Baba. To toast walnuts, see page 3.*

⅓ cup butter
6 egg whites
½ teaspoon salt
3 tablespoons powdered sugar
6 egg yolks
1 cup granulated sugar
3 teaspoons vanilla
1⅔ cups sifted all-purpose flour
1 cup chopped toasted Diamond Walnuts
Rum Sauce

Melt butter; let cool. Beat egg whites with salt till soft peaks form; gradually add powdered sugar and beat till stiff but not dry. In separate bowl, beat yolks slightly; add sugar and vanilla, beat till thick and creamy. Sprinkle flour over whites, pour in yolks; gently fold till mixture is half blended. Add butter and ¾ cup walnuts; fold till barely mixed. Pour into buttered and floured 2½ or 3-quart mold (or 10-inch tube pan); top with remaining ¼ cup walnuts. Bake at 350 degrees 40 minutes, or till done when tested with pick. Cool 10 minutes; add Rum Sauce.

**Rum Sauce:** Combine 1½ cups granulated sugar, 1¼ cups water, dash salt, grated peel of ½ orange and ½ lemon. Bring mixture to boil; boil 10 minutes. Cool. Stir in ¼ to ½ cup rum. Make holes in cake with skewer; spoon sauce over cake. When sauce is absorbed (about 10 minutes), turn out on serving plate. Makes 10 servings.

## CALIFORNIA BLACK BOTTOM PIE

*A luscious marvel in black and white! It's a double-decker pie flavored with coffee, chocolate and rum.*

CRUST

1 cup finely chopped Diamond Walnuts
1 cup graham cracker crumbs
¼ cup granulated sugar
5 tablespoons melted butter

Combine chopped walnuts, cracker crumbs, sugar and butter. Press into deep 9-inch pie plate building up edges as this is a high pie. Bake at 375 degrees for eight minutes. Cool.

FILLING — CHOCOLATE LAYER

1 envelope (1 tablespoon) unflavored gelatin
¼ cup cold water
¾ cup granulated sugar
2 tablespoons cornstarch
¼ teaspoon salt
2 cups milk
4 egg yolks, lightly beaten
1 6-ounce package (1 cup) semi-sweet chocolate pieces, melted
2 teaspoons instant coffee

Sprinkle gelatin on ¼ cup cold water and set aside to soften. Combine sugar, cornstarch and salt in saucepan. Stir in milk and cook over low, direct heat, stirring constantly to prevent scorching, until boiling point is reached. Add about ½ cup of this hot milk to beaten egg yolks and then stir back into saucepan. Continue cooking over low heat, stirring, until mixture returns to boiling point and is thickened. Pour one cup of custard into bowl and add melted chocolate and instant coffee; mix well. Cool and pour into pie shell. To remaining custard, add softened gelatin, stirring until dissolved. Place a piece of plastic film on surface of gelatin mixture and chill until nearly firm.

FILLING — RUM LAYER

4 egg whites
Pinch of cream of tartar
½ cup granulated sugar
2 tablespoons light rum or orange flavored liqueur as Cointreau, Triple Sec or Curacao

Beat egg whites with cream of tartar until foamy; slowly beat in sugar and continue beating until stiff peaks form. Without washing beaters, whip gelatin mixture and mix in rum. Fold in stiffly beaten egg whites and heap in pie shell, piling high in center. Chill for several hours until set.

TOPPING

½ cup whipping cream (or equal amount of prepared dessert topping)
8 to 10 Diamond Walnut halves

Shortly before serving, whip cream and decorate top of pie with several swirls around outside edge; top each swirl of cream with walnut half. For ease in serving, dip sharp knife in hot water to cut each piece. Makes eight servings.

*No finish to a meal surpasses a tray of fine cheeses, fresh fruits and walnuts in the shell, accompanied by a dessert wine or coffee. In the continental manner, each guest will have his own fruit knife and nutcracker. This do-it-yourself dessert is remarkably stimulating to good table talk.*

# DECORATING

Walnuts lend themselves to all kinds of cute and glamorous decorative ideas. For a start, here are some good examples that are fun to make.



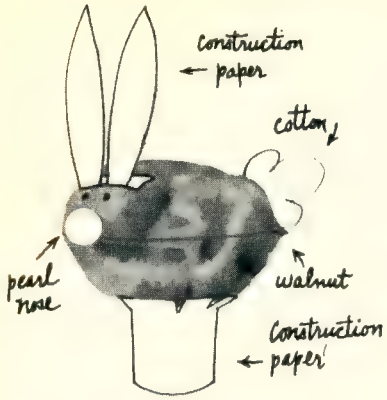
**Christmas Tree Centerpiece:** For the tree, use a plastic foam cone about 10 inches high. Or make a cone from screen or chicken wire; fasten securely. Starting at bottom, glue gilded walnut half-shells around in circles. Fill in spaces between each walnut with red or green crepe paper rosettes. Glue on tiny ornaments if desired. Top with a Christmas ball ornament. Place tree in the center of a tray. Surround with whole Diamond Walnuts and a nutcracker so guests can help themselves.

**For Christmas:** Fill your brandy snifter with Diamond Walnuts sprayed in red and green paint (or use poster paints). For other seasons, combine pink and gold sprayed walnuts.

**Holiday Corsage Place Cards:** Use holly or other greenery as base of corsage and attach to wire stem base with florist's tape. Next, wire on two Diamond Walnuts wrapped in plastic film (as described in Harvest Centerpiece). Cover wire with florist's tape. Add holly berries and continue wrapping florist's tape down the stem wire to cover. Trim with ribbon bow. Attach name card with additional ribbon tied to stem of corsage.

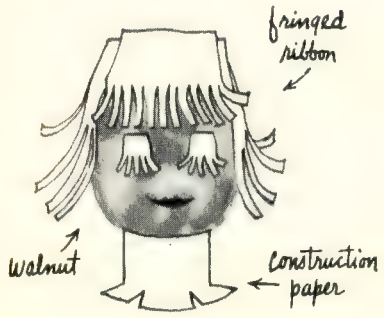



**Personalized Place Cards:** Paint initials of guests on Diamond Walnut half shells and glue to folding place card, cut from art paper. For the holidays, glue or wire on sprigs of greenery and holly berries. For other occasions, use any appropriate trim of your choice.




**Walnut Bunny:** Fun for place-cards. You'll need Diamond Walnuts, glue, colored construction paper, cotton and fake pearls.

**At Easter Time:** Diamond Walnuts, gaily painted with poster paint, take the place of eggs in Easter baskets and egg hunts. Practical as well as pretty—because youngsters take the walnuts home for Mom to use in cookies!




**Miss Walnut:** Theme for a little girl's party. You'll need Diamond Walnuts, rayon satin gift ribbon, construction paper and glue.

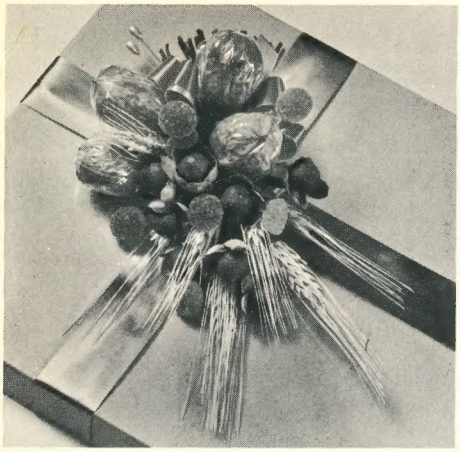
**Fortune Walnuts:** Children will love to find a handwritten "fortune" inside a Diamond Walnut as a party favor. Crack walnuts carefully and remove kernels. Insert a "fortune" and glue shells back together. This is also a novel way to announce an engagement or any other surprise at an adult party.



**Harvest Centerpiece:** Build a fabulous centerpiece for a buffet table using fall flowers, dry foliage, and clusters of Diamond Walnuts. To make walnut clusters: wrap walnuts in squares of cellophane or plastic film. Fasten "tails" with No. 28 wire. Pull together in a cluster of desired length; fasten together with separate piece of wire.

**Holiday Candle:** Wire clusters of Diamond Walnuts (see directions for Harvest Centerpiece) to a "snow" sprayed pine branch. We have turned some of our walnuts into "acorns" by pressing two gum drop fruit slices around each walnut before wrapping it. Arrange around a tall candle. Trim with more in-the-shell walnuts as desired.



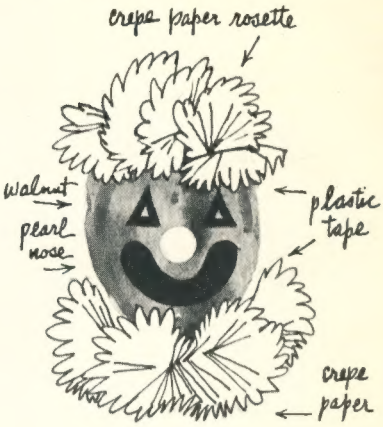


**Gift Corsage:** Two-in-one gift idea! The corsage comes off—and stays pretty indefinitely. We've used wheat and wood roses with Diamond Walnuts and gum drops. Cover walnuts with cellophane or plastic film (as described in Harvest Centerpiece). Attach wire to foliage and candy; cover the wire with florist's tape. Trim with a pretty ribbon.

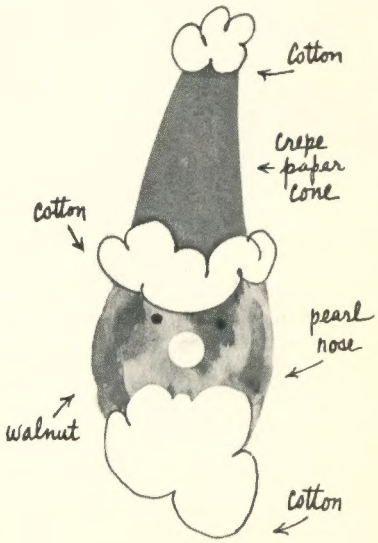



**Walnut Flower Pots:** Pretty for a spring table. You'll need Diamond Walnut half shells, gold paint, pipe cleaners, crepe paper, construction paper, glue.

**Frou-Frou the Clown:** Delightful idea for party favors. You'll need Diamond Walnuts, crepe paper, needle and thread (to fashion ruff and hat), colored plastic tape, fake pearl and glue.




**Walnut Santa:** Children love this gay St. Nick. You'll need Diamond Walnuts, red crepe paper, cotton, construction paper, fake pearls and glue.



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*1-lb. bag cracks out to approximately 1 cup kernels*
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**Shelled**
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*5-oz. bag—1¼ cups*
*10-oz. bag—2½ cups*
*1-lb. bag—4 cups*
*2-lb. bag—8 cups*




**Shelled**
**in vacuum cans**
*4-oz. can—1 cup*
*8-oz. can—2 cups*

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